

# Chicken Teriyaki Nachos



**PREP TIME : 10 MIN**

**COOK TIME : 10 MIN**

**SERVES : 6 to 8**

## **Ingredients :**

- **2 cups (500 mL) shredded cooked chicken**
- **3/4 cup (175 mL) VH<sup>®</sup> Teriyaki Sauce (approx.)**
- **1 bag (300 g) tortilla chips**
- **1 1/2 cups (375 mL) shredded mozzarella cheese**
- **2 green onions, sliced**
- **1 ripe avocado, peeled, pitted and chopped**

## **Directions :**

- 1. Preheat oven to 400°F (200°C). In bowl, toss chicken with VH<sup>®</sup> Teriyaki Sauce until well coated.**
- 2. Lay half of the tortilla chips on large parchment paper-lined pizza pan or baking sheet. Top evenly with half of the chicken and cheese. Repeat layers.**
- 3. Bake for 8 to 10 minutes or until cheese is melted. Sprinkle with green onions and avocado. Drizzle with additional VH<sup>®</sup> Teriyaki Sauce. Serve immediately.**

## **Recipe Tips:**

- **Top with chopped fresh chili peppers or cilantro.**
- **Serve with lime wedges.**
- **Substitute pulled pork or brisket for chicken.**



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