

The 12th Man Nachos Recipe

This year's reigning Super Bowl Champions, The Seattle Seahawks, have one of the most unique weapons in the NFL: The 12th Man. Seahawks fans can literally change the course of home games with their deafening cheers. In honor of The Seahawks and The 12th Man, I created a 12 ingredient nachos recipe. Add a bit of the Seahawks home state flavor when you use Washington apples and Walla Walla onions.

Ingredients:

- TOSTITOS® Simply Yellow Corn Tortilla Chips and Simply Blue Corn Tortilla Chips (*or your favorite variety of Frito-Lay chips)
- 2 cups cooked chicken, shredded
- 2 cups cheese (1 cup Monterey Jack, 1 cup Cheddar), shredded
- 1/2 cup red taco sauce
- 1 avocado, sliced
- 4 Roma tomatoes, diced
- 1/2 jalapeno pepper, diced
- 1/2 sweet onion, diced
- 1 apple, diced
- 1 juice of fresh lime *more limes if desired for garnishing
- 3 Tablespoons cilantro, chopped fine
- 5 slices bacon, cooked and crumbled

Directions:

1. Preheat oven to 450 degrees. Line a baking sheet with aluminum foil. Place tortilla chips in a single layer on the baking sheet and cover with shredded cheese. Bake for 5 minutes or until cheese is bubbly. Remove from oven. Carefully transfer them to a serving dish (or just leave them on the baking sheet and serve from there).
2. In the meantime, make the Pico: Combine tomatoes, onion, apple, cilantro and jalapeno in a bowl. Add the juice of one lime and stir well.
3. Prepare the chicken: Add the taco sauce to the chicken and stir until evenly coated. Heat the chicken mixture in a skillet over low heat until thoroughly warmed.
4. Once your tortilla chips are out of the oven, they are ready to for the toppings. Cover them with chicken, then the pico. Then add your sliced avocado and crumbled bacon. Garnish with cut limes if desired.

See photos of this recipe and more at MomAlwaysFindsOut.com