

Loaded Chicken Nachos with Cajun Kick and Melty Cheese

Spicy Cheesy Blackened Chicken Nachos



TIME
15 min

TEMP
165°F

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INGREDIENTS

Chicken & Seasoning:

3 large chicken breasts, cubed

Cajun seasoning, to taste

1 tablespoon garlic powder

1 tablespoon chili powder

1 tablespoon red chile flakes

1 tablespoon hot sauce

Veggies & Extras:

1 onion, diced

5 Roma tomatoes, diced

1 (15.25 oz) can corn

2 jalapeño peppers, diced

1 ½ cups shredded pepper jack cheese

Salsa, to taste

Garnishes:

Tortilla chips

Sour cream

Fresh basil or cilantro (optional)

Instructions:

Tips for Success:

Use high heat: To get that signature blackened crust on the chicken.

Control the heat: Use fewer chile flakes or swap jalapeños for bell peppers if you want a milder version.

Broiler watch: Keep an eye while broiling-cheese

melts fast!

Want even more indulgence? Try layering in Crockpot Nacho Dip for an ultra-gooey finish.

Serving Suggestions:

A cold drink or Cajun Chicken Sausage Gumbo for a Southern-inspired feast

Extra chips and guacamole on the side

A dollop of sour cream or Greek yogurt

A tray of Totchos for the ultimate party pairing

Storage & Leftovers:

Fridge: Store in an airtight container for up to 3 days.

Reheat: Best done in a skillet over medium heat to crisp things back up.

Not ideal for freezing: Freshness and texture are best when eaten soon after cooking.

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Sheet Pan Quesadillas

DIRECTIONS

1. Preheat Broiler: Set your oven's broiler to high.
2. Season the Chicken: In a large bowl, toss the cubed chicken with Cajun seasoning, garlic powder, chili powder, chile flakes, and hot sauce until well coated.
3. Cook the Chicken: Heat a cast iron skillet over high heat. Cook the seasoned chicken for 10-15 minutes, in batches if needed, until fully cooked and browned. Internal temp should be 165°F (74°C). Transfer to a plate.
4. Sauté the Veggies: In the same skillet, add diced onion, tomatoes, corn, and jalapeños. Sprinkle lightly with Cajun seasoning. Cook until the veggies have softened, about 5-7 minutes.
5. Bring It Together: Return the cooked chicken to the skillet and stir everything together. Spread evenly across the skillet surface.
6. Add Cheese & Broil: Top with shredded pepper jack cheese and your desired amount of salsa. Place under the broiler for 3-5 minutes, or until the cheese is melted and bubbling.
7. Garnish & Serve: Remove from the oven and garnish with crushed tortilla chips, sour cream, and fresh basil or cilantro. Serve immediately.
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20. More Recipes You'll Love: If spicy, cheesy, or party-ready is your vibe, don't miss:
21. Sheet : Pan Quesadillas
22. Totchos
23. Walking : Taco Bar
24. Cajun : Chicken Sausage Gumbo
25. Crockpot : Nacho Dip

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/loaded-chicken-nachos-with-cajun-kick-and-melty-cheese/>