

## Loaded Chicken Nachos: Your Ultimate Game Day & Party Appetizer

. But today, we're not just making any nachos; we're crafting a mountain of glorious



**OVEN**  
**400°F**

**TIME**  
**10-15 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

1 large bag (about 13-16 ounces) sturdy tortilla chips  
2 cups cooked chicken, shredded or diced (rotisserie chicken works perfectly!)  
1 tablespoon taco seasoning (or your favorite blend of chili powder, cumin, paprika, garlic powder, onion powder)  
1/4 cup chicken broth or water  
2 cups shredded cheddar cheese  
1 cup shredded Monterey Jack cheese (or a Mexican blend)  
1 (15-ounce) can black beans, rinsed and drained  
1/2 cup pickled jalapeño slices (or fresh jalapeño, thinly sliced)  
1/4 cup red onion, finely diced  
Optional fresh toppings: Sour cream or Greek yogurt, guacamole, salsa, pico de gallo, chopped fresh cilantro, diced tomatoes, sliced green onions

### DIRECTIONS

1. Prepare : Chicken: If using unseasoned cooked chicken, in a medium bowl, combine the shredded or diced chicken with the taco seasoning and chicken broth (or water). Stir well to ensure the chicken is evenly coated and moist.
2. Preheat : Oven & Prep Pan: Preheat your oven to 400°F (200°C). Line a large, rimmed baking sheet with parchment paper for easy cleanup.
3. Layer the : Chips (First Pass): Spread about half of the tortilla chips in a single, even layer on the prepared baking sheet. This ensures every chip gets some delicious toppings.
4. First : Layer of Toppings: Sprinkle half of the seasoned chicken mixture, half of the rinsed black beans, and half of both shredded cheeses over the chips.
5. Second : Layer: Add the remaining half of the tortilla chips, then layer with the remaining chicken, black beans, and shredded cheeses. This layering method builds height and ensures maximum topping distribution!
6. Add : Jalapeños: Scatter the pickled jalapeño slices evenly over the top of the nachos.
7. Bake: Place the baking sheet in the preheated oven and bake for 10-15 minutes, or until the cheese is completely melted and bubbly, and the chips are slightly golden at the edges. Watch carefully to prevent burning.
8. Garnish & : Serve: Remove the nachos from the oven. Immediately add your desired cold fresh toppings (sour cream, guacamole, salsa, cilantro, etc.). Serve hot

and dig in right from the pan!

### SWAPS & NOTES

Chicken: Cooked chicken is a must for speed.

Leftover roasted, boiled, or grilled chicken works great.

Ground chicken or turkey can also be seasoned and used.

Seasoning: Adjust the taco seasoning to your preference.

### TIPS FOR SUCCESS

Sturdy Chips: Use thick, restaurant-style tortilla chips.

Thin chips will break and get soggy under the weight of the toppings.

Don't Overcrowd: Use a large baking sheet, or even two, to spread out the chips.

Overcrowding leads to steaming instead of crisping, resulting in soggy nachos.

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

Original recipe: <https://chefmaniac.com/loaded-chicken-nachos-your-ultimate-game-day-party-appetizer/>