

# Chicken Nachos with Salsa Verde

Serves four

## FOR THE CHICKEN:

4 chicken thighs  
1 teaspoon garlic powder  
1 teaspoon paprika  
1/2 teaspoon cumin  
1 teaspoon salt  
1/2 teaspoon black pepper  
1 lemon

Heat your oven to 375 F - 190 C.

Place the chicken thighs on a board, skin side up, and sprinkle with half of the garlic powder, paprika, cumin, salt and pepper. Squeeze half a lemon on the thighs and rub the skin well.

Place the chicken into an oven proof pan. Flip it and repeat, rubbing the meat side well. Flip the chicken again so that it cooks skin side up.

Roast the chicken for about 40 minutes or until completely cooked through.

Remove it from the oven and let it cool down. Slice it. You decide if you want to include the crispy skin or not.

Discard the extra fat from your pan but do not wash it. Scrape up the brown bits from the bottom, Place it on the stove and add the sliced chicken. Mix it in with the brown bits. Add about 3/4 cups of salsa verde to the pan. Mix well and simmer for 7 to 8 minutes on medium heat.

## FOR THE SALSA VERDE:

8 tomatillos  
2 serrano peppers  
1 jalapeño  
2 garlic cloves + a small one (of half a large one) for blending  
1 -1 inch piece of white onion  
a handful of cilantro with stems  
1/8 teaspoon cumin  
Salt to taste

Husk and wash the tomatillos well. Place them in a small pot and cover them with water. Add the serranos, jalapeños, garlic and onion. Simmer until the tomatillos are soft and no longer bright green. They will be a little on the brown side.

Remove the tomatillos, peppers, garlic and onion into a blender. You should not have to add any extra liquid. If you do make it a small amount. Add the additional piece of garlic, cumin, cilantro and salt and blend. Taste and adjust the salt.

**FOR THE NACHOS:**

Tortilla chips  
1 - 6 oz. bag of shredded white Cheddar cheese  
Canned beans of choice — rinsed  
Chicken in salsa  
Salsa verde  
1/2 cup queso fresco — crumbled  
Radish slices  
Avocado slices  
Jalapeño slices (optional)  
Sour cream  
Lime wedges

Heat the oven to 400 F - 200 C.

Place a layer of tortilla chips in a casserole pan. Top with half of the shredded cheese. Sprinkle beans on top of the cheese. Add half of the chicken. Repeat with another layer of chips, cheese and the rest of the chicken.

Top the chicken with the queso fresco. Drizzle some extra salsa verde on top.

Place in the oven for about 15 minutes — until all the cheeses are melted and everything is heated through.

Remove from oven and top with radishes, avocado and jalapeños. Serve with limes and sour cream on the side. Enjoy!

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