



Big Lick Chipotle Nachos with Roasted Corn Salsa

Nachos

1 bottle *Phil's Gourmet Big Lick Chipotle Barbeque Sauce*
3 chicken breasts
2 cups Monterey Jack cheese
Salt
Pepper
Garlic powder
1 bag tortilla chips

Roasted Corn Salsa

2 ears corn, fire roasted
1 red bell pepper, diced
½ yellow onion, diced
1 ripe avocado, diced
2 jalapenos, diced
½ tsp. ground cumin
½ tsp. garlic powder
½ tsp. sea salt
¼ cup chopped cilantro
Juice from ½ lime

Nachos: Season both sides of chicken breasts with salt, pepper, and garlic powder. Grill on med/low heat, turning every 3 minutes, for a total of 18 minutes. Remove from grill, cover with foil, and let rest for 10 minutes. When chicken has rested, cut into small bite-sized pieces and combine with *Phil's Gourmet Big Lick Chipotle Barbeque Sauce*. Spoon chicken over tortilla chips, top with Monterey Jack cheese, and put into a 350° oven until cheese has melted. Top with **Roasted Corn Salsa** and enjoy!

Salsa: Combine all ingredients in small bowl; squeeze lime juice in salsa, and top over nachos.

