

## **Carolbake.com | Carol's Fajita Chicken Nachos**

With the Super Bowl coming up this Sunday, I'm always on the look out for easy recipes that are going to feed everyone, but also keep me from having to stay in the kitchen all day!

So this week's Quick Family Recipe definitely checks all the boxes! We're making Fajita Chicken Nachos... you can make the chicken in the crockpot the day before, then you seriously have nachos on the table in less than 5 minutes! It's one of those dishes you can keep making a new batch and popping them under the broiler. When you run out, make another pan! That way, everyone will get to enjoy the game on Sunday... including you! Hopefully your team made it... my husband is bummed because his 49ers are out of it this year. It's ok though, I'll make him a pan of these nachos to drown his sorrows in while we watch the game together! :)

Let's jump in the kitchen together...

### **Ingredients:**

#### **Crockpot Fajita Chicken -**

- 3 - 4 Chicken Breasts
- 1-2 Packets Fajita Seasoning (Taco Packets Also Work)

#### **Nachos -**

- Thick Tortilla Chips
- Shredded Crockpot Fajita Chicken
- 1 Package Shredded Cheese
- 1/4 to 1/2 Bottle Taco Sauce (Mild or Hot)
- Optional: Toppings - Lettuce, Tomato, Onion, Salsa, Guac, Etc.

### **How to Make:**

#### **Crockpot Fajita Chicken -**

- Place 3-4 Chicken Breasts in the bottom of your crockpot.
- Sprinkle 1-2 Fajita packets over the top.
- Place lid on top and cook on low for 4-6 hours.
- Take two forks to shred chicken, then mix together with all the juices and seasoning.
- Place in air tight container and keep in the fridge until you are ready to make nachos. Freeze any that you won't use in the next couple of days.

#### **Nachos -**

- Turn the broiler on for your oven.
- Line a metal sheet pan with foil.
- Place tortilla chips on top.
- Sprinkle shredded chicken evenly over the chips.
- Generously sprinkle cheese evenly over the top.
- Drizzle Taco sauce over the top.
- Place under broiler and let it do its thing for a few minutes. I keep an eye on it and pull it out when the cheese is all melty and the chips start to brown at the edges.
- Serve hot with your favorite toppings and Enjoy! :)

I told you it was a super easy recipe for Super Bowl Sunday! I'd love to see your family enjoying game day! Share your pics and tell me how the recipe turned out on [Instagram](#) or [Facebook](#)!

For more fun recipes to try and places to explore, check out [carolbake.com](http://carolbake.com)!