buffalo chicken nachos



featured product:
romaine heart leaves

indulgent, craveable comfort food with an unexpected lettucy twist—this is nacho average party snack!

we upgraded your favorite buffalo appetizer with crunchy romaine, and called on pre-made rotisserie chicken so you can make this recipe in minutes.

ingredients

1 (16–18 oz) bag tortilla chips
2–3 cups shredded rotisserie chicken
? cup buffalo sauce, plus 2 tablespoons for finishing
2 cups shredded colby jack cheese
½ cup pickled onions
1 **clamshell organicgirl romaine**, chopped
? cup ranch dressing
2 tablespoons fresh chives, finely chopped

directions

1. preheat oven to 400°F and line a sheet pan.

2. toss chicken with ? cup buffalo sauce until coated.

3. spread chips on the pan, sprinkle half the cheese top, add buffalo chicken, then top with remaining cheese.

4. bake 8-12 minutes, until cheese is melted and bubbly. remove from oven and move to a serving dish.

5. top hot nachos with romaine and pickled onions. drizzle with ranch and remaining buffalo sauce, then sprinkle with chives. serve immediately.