

Kimchi Chili Lime Nachos!



SIZE

Serves: 4-6

PREPARATION

6 minutes

DIFFICULTY



Level 1



The ultimate game-day snack, these Kimchi Chili Lime Nachos made with Chili Lime not just salad dressing come together in about 6 minutes! Savory, crunchy, creamy and a little spicy, these are the Superbowl snack of our dreams.

Ingredients

- 1/2** cup Chili Lime not just salad dressing, divided
- 1/4** cup Mayo (preferably Kewpie brand)
- 1** large bag (12 oz.) tortilla chips
- 12** ounces shredded Jack or Monteray Jack cheese
- 8** ounces shredded fully cooked chicken or pulled pork (rotisserie chicken works great!)
- 1/2** cup coarsely chopped drained kimchi
- 1** bunch thinly sliced scallions, or roughly chopped cilantro

Process

1

1. Set the broiler to high and set the oven rack about 6 inches from the broiler. in a medium bowl mix together 1/4 cup of the Chili Lime not just salad dressing and the mayo, and set aside.

2

On a rimmed baking sheet spread out the tortilla chips and top with cheese, and then the meat. Set under the broiler for about 3 minutes, until cheese is melted and bubbly, being careful not to let it burn.

3

Top the nachos with the kimchi, 1/4 cup Chili Lime not just salad dressing, the spicy mayo mixture, and cilantro or scallions.