

## 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.**