

# Cheesy NACHOS



Cheesy, spicy, and oh-so-satisfying, these Chicken Nachos with Cheese Sauce are the ultimate crowd-pleaser! Perfect for game night, movie marathons or just when you're craving comfort food, every bite is loaded with tender spiced chicken, golden tortilla crunch and a silky, melty cheese sauce.



# Ingredients:

- 1 bag tortilla chips
- 2 tbsp butter
- 2 tbsp flour
- 1 cup milk (warm)
- 1½ cups grated cheddar cheese (or mix of cheddar & mozzarella)
- 2 chicken breasts (shredded or cubed)
- 1 tbsp oil
- 1tsp cumin
- 1 tsp Kasmiri Chilli Powder
- 1 tsp Garlic powder
- 1 tsp paprika
- 1 tsp Mixed herbs
- Salt & pepper to taste
- Optional toppings: jalapeños, salsa, guacamole, sour cream, chopped tomatoes, spring onions, coriander

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## Method:

### Cook the Chicken:

- Heat oil in a pan. Add spiced chicken.
- Sauté for 3–4 minutes until golden and cooked. Set aside.

### Make the Cheese Sauce:

- Melt butter in a saucepan over medium heat.
- Whisk in flour (about 1 min).
- Slowly whisk in warm milk until smooth and thickened.
- Stir in cheese until melted and creamy. Season with salt & pepper.

### Assemble the Nachos:

- Spread tortilla chips on a tray or ovenproof dish.
- Scatter the spiced chicken over the chips.
- Drizzle with warm cheese sauce.

### Optional Oven Step (extra melty):

- Add extra grated cheese on top and bake at 180°C for 5 minutes until bubbly.

### Top & Serve:

- Add fresh toppings like jalapeños, salsa, guac, sour cream, or spring onions.

Serve immediately while hot and gooey!

*Cheesy*  
**NACHOS**



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