

Taste of Home



# Smoky Chicken Nachos

★★★★☆

*What's game day without can't-stop-munching nachos? Featuring layers of crunchy tortilla chips, black beans and a creamy, smoky chicken mixture, this appetizer will disappear before the second quarter. —Whitney Smith, Winterhen, Florida*

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**TOTAL TIME:** Prep: 20 min. Bake: 15 min.

**YIELD:** 12 servings.

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## Ingredients

1 pound ground chicken

2/3 cup water

1 envelope taco seasoning

1/4 cup cream cheese, softened

3 tablespoons minced fresh chives

2 tablespoons plus 1-1/2 teaspoons 2% milk

2 tablespoons dry bread crumbs

1 teaspoon prepared mustard

1/2 teaspoon paprika

3/4 teaspoon liquid smoke, optional

6 cups tortilla chips

1 can (15 ounces) black beans, rinsed and drained

1 cup shredded cheddar-Monterey Jack cheese

Optional toppings: chopped tomatoes and sliced ripe olives

## Directions

1. In a large skillet over medium heat, cook chicken until no longer pink; drain. Add water and taco seasoning; bring to a boil. Reduce heat and simmer for 5 minutes. Combine the cream cheese, chives, milk, bread crumbs, mustard, paprika and, if desired, liquid smoke; stir into chicken mixture until blended.



**2.** In an ungreased 13x9-in. baking dish, layer half of the chips, chicken mixture, beans and cheese. Repeat layers.

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**3.** Bake at 350° for 15-20 minutes or until cheese is melted. Serve with tomatoes and olives if desired.

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