



# CHIPOTLE CHICKEN NACHOS

- 10 oz. Tortilla Chips
- 6 oz. Cooked Chicken  
(or protein of your choice) - See below for our signature Chipotle Chicken!
- 8 oz. Refried Beans
- 8 oz. Nacho Cheese
- 2 oz. Guacamole
- 2 oz. Pico de Gallo
- 2 oz. Sour Cream
- Pickled Jalapeños (optional)

## CHIPOTLE CHICKEN

- 1 lb. Diced Chicken Thigh
- 1 tsp. Cumin
- 1 tsp. Chili Powder
- 1 tsp. Salt
- 1 tsp. Pepper
- 1 tsp. Granulated Garlic
- 2 tbsp. Oil
- 2 oz. Canned Chipotle Peppers
- 8 oz. Diced Tomatoes with Juice
- 1 tsp. Minced Garlic
- 1 Small Diced Onion



1. Place tortilla chips in your souvenir “A” logo helmet – or a bowl of your choice.
2. Ladle warmed nacho cheese onto chips, followed by warmed refried beans and chicken.
3. Sprinkle Pico de Gallo over the nachos, place the guacamole into the middle, followed by a scoop of sour cream.
4. Top with jalapeños.
5. Enjoy!

## CHIPOTLE CHICKEN

1. Preheat oven to 350°.
2. Toss chicken with spices and roast for 15 minutes in oven.
3. In a blender, add the chipotle peppers with  $\frac{1}{4}$  can of the diced tomatoes, puree until smooth.
4. Sauté onions in oil until translucent, add garlic, rest of tomatoes, and the chipotle puree.
5. Cook for 8 minutes on medium heat until sauce comes together.
6. Add roasted chicken and cook for another 5 minutes, season with salt and pepper.
7. Enjoy!



**HALO TIP:**  
SERVE IN A HELMET BOWL FOR AN  
AUTHENTIC STADIUM EXPERIENCE