



# PB MOLE CHICKEN NACHOS

Holy mole—talk about taste! The rich, spiced flavor of mole peanut butter sauce drizzled over shredded Oaxaca and all kinds of fresh chopped toppings.

Jif That Dish™ Winner.

Servings: 4

## Ingredients

### PEANUT BUTTER MOLE SAUCE:

½ cup Jif® Natural Peanut Butter Sauce

1 cup mole sauce, prepared

½ cup chicken stock for thinning if necessary

### NACHOS:

16 ounces tortilla chips

2 grilled chicken breast, fully cooked, shredded

9 ounces Oaxaca cheese, shredded

1 cup pico de gallo

1 cup jalapeno, fresh sliced

½ cup green onions, sliced

¼ cup cilantro, chopped

Cilantro leaves, lime wedges to garnish

## Directions

1. Combine peanut butter sauce and prepared mole sauce in a small pan. Gently heat sauce to a simmer, stirring as needed to prevent burning. Simmer sauce for three to four minutes, thin with chicken stock if necessary.
2. Arrange chips on serving platter(s). Liberally drizzle peanut butter mole sauce over chips, add shredded chicken and Oaxaca cheese.
3. Bake in a preheated 400°F oven or broiler until the cheese has melted and is slightly browned.
4. Remove chips from oven and top with pico de gallo, fresh jalapeño slices, green onions and chopped cilantro.
5. Garnish with cilantro leaves and lime wedges.