

# RUFFLES® Potato Chip BBQ Nachos

## Ingredients

- 1 bag (7.75 oz) RUFFLES® Original Potato Chips
- 2 cups shredded Monterey Jack cheese
- 2 cups shredded rotisserie chicken
- 1/2 cup frozen corn, thawed
- 1/2 cup finely diced red bell pepper
- 1/4 cup drained pickled jalapeño pepper slices
- 1/4 cup finely diced red onion
- 1/3 cup barbecue sauce
- 2 tbsp sour cream
- 1 avocado, peeled, halved, pitted and diced
- Lime wedges, for serving

## How to make it

1. Preheat oven to 400°F.
2. Arrange half the RUFFLES® Original Potato Chips on large parchment paper-lined baking sheet. Sprinkle with half the Monterey Jack. Top with half the chicken, half the corn, half the red pepper, half the jalapeños and half the onion. Repeat layers one more time.
3. Bake for 8 to 10 minutes or until cheese has melted.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	10 min	30 min	6

## Made with



**RUFFLES® Original Potato Chips**