

Sweet Pan BBQ Chicken Nachos

Ingredients:

- 2 large sweet potatoes, thinly sliced
- 1 rotisserie chicken, shredded
- 1 cup low fat mozzarella cheese
- 1 cup low fat cheddar cheese
- 1/2 red onion, diced
- 1 tomato, diced
- 3/4 cup BBQ sauce of choice (*pay attention to grams of added sugar!*)
- chopped cilantro
- 1 avocado, diced
- BBQ seasoning

Directions

1. Preheat oven to 425 degrees. Slice sweet potatoes and place in a single layer on your baking sheet. Spray with olive oil, and sprinkle with salt, pepper and paprika. Place in the oven for 10 minutes.
2. While sweet potatoes start to cook, shred rotisserie chicken and mix with 1/2 cup BBQ sauce.
3. Chop remaining toppings
4. Remove sweet potatoes from the oven, and layer rotisserie chicken, onions, tomatoes, and cheese. Place in the oven for 15 minutes.
5. Remove, top with cilantro, avocado, and drizzle remaining BBQ sauce on top. Sprinkle BBQ seasoning if desired.
6. Enjoy!

MADE WITH LOVE

by Teresa Forehand