

Chris O'Brien's Nachos Libre



Serves 6

4 medium tomatillos, husked, rinsed	1/4c all~purpose flour	1 ~ 3 pound roasted chicken, skinned, finely shredded (recommend buying whole roasted chicken from your favorite grocery store)
2 jalapenos, stemmed	2c chicken stock	1 onion, finely chopped
1 small onion, quartered	4c Jack cheese, shredded	1 can black olives, sliced
2 garlic cloves, peeled	1 ~ large bag tortilla chips	salsa, sour cream, guacamole, serve on the side
1 lime, juiced		
1t ground cumin		
1/4c butter		

Bring a pot of water to boil, add tomatillos, jalapenos, onion and garlic. Simmer for 10~15 minutes, until tomatillos are soft. Drain but reserve about 1/4c of the liquid, and cool slightly. Put tomatillos in a blender (I like to add the garlic also but you can leave it out if you prefer). Add lime juice and cumin. Puree for a few seconds to blend and then pour in about 1/4c of the water the tomatillos were cook in and process to coarse puree. Season with salt and pepper. You should have about 2 cups of this salsa verde.

Make a roux by melting the butter over medium~low heat in a thick~bottomed saucepan. Just as the foam subsides, sprinkle the flour stirring constantly with a wooden spoon or whisk. Cook for 2~3 minutes to remove starchy taste from the flour; don't allow it to brown. Gradually whisk in the chicken stock and simmer for 8 minutes to thicken. Once you have a good base, fold in 2 cups of the shredded Jack cheese and mix until it is completely melted into a cheese sauce. Stir in prepared salsa verde until it is incorporated; remove the green chili cheese sauce from the heat. (You will have lots of this green chili cheese sauce but it freezes very well.)

To build nachos: Preheat oven to 350. Use a large oven~proof platter and cover it with tortilla chips, top with shredded chicken, small amount of cheese sauce, the remaining shredded Jack cheese, diced onions and black olives. Bake nachos until they are hot and cheese is melted, about 5~10 minutes.

Spoon salsa over the top of nachos and serve with sour cream and guacamole on the side.

Prepare Ahead Tip

The green chili cheese sauce can be made ahead and frozen. Shred chicken and have all ingredients in refrigerator ready to build nachos.