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## BUFFALO CHICKEN NACHOS

FROM THE KITCHEN OF GUY FIERI®

Prep Time: 10 minutes | Total Time: 1 hour and 15 minutes

Yield: 4-6 servings

### For the Chicken:

- 1 tbsp. vegetable oil
- 4 tbsp. unsalted butter
- 1 jalapeño, minced
- 1 tbsp. garlic, minced
- 1 tbsp. white vinegar
- 1½ cups hot sauce
- 1 cup low-sodium chicken broth
- 1 tbsp. lime juice
- ts p. freshly ground black pepper
- ts p. cayenne pepper
- ½ tsp. celery salt
- ½ tsp. kosher salt
- ½ tsp. smoked paprika
- 3 (5 oz. each) chicken breasts,

boneless, skinless, sliced lengthwise  
into 3 strips each

kosher salt  
freshly ground black pepper

### For the Pitas:

- canola oil
- 8 pita pockets, each cut into eighths
- pinch of kosher salt

### For the Garnish:

- 2 cups shredded mozzarella
- ½ cup radishes, finely sliced
- ½ cup celery, finely sliced
- ½ pickled jalapeño, drained
- 2 tbsp. Parmesan cheese, grated  
(optional)

### For the Blue Cheese Topping:

- ½ cup milk
- ¾ cup smoked blue cheese, crumbled,  
divided
- ¼ cup sour cream
- ¼ cup mayonnaise
- 2 tbsp. chives, finely sliced

Preheat the grill to medium-high and  
brush with oil. Preheat the oven to  
350°F.

### Prepare the Sauce:

Add the oil, butter, jalapeño, and garlic to a medium sauté pan over medium heat. Allow the butter to melt and lightly sauté the garlic and jalapeño, about 2 minutes. Stir in the vinegar, hot sauce, chicken broth, and lime juice and keep warm until ready to use.

### Prepare the Dry Rub:

Add the freshly ground black pepper, cayenne, celery salt, kosher salt, and smoked paprika to a small bowl and stir to combine. Set aside until ready to use. Take ¼ cup of the sauce and add to a bowl. Add the chicken slices and quickly toss. Sprinkle with the dry rub and toss again. Put onto the grill and cook until tender but cooked through, about 3-4 minutes per side. Remove and allow to cool slightly. Once cool enough to handle, chop into bite-size pieces. Set aside.

### Fry the Pitas:

While the chicken is grilling, fry the pita chips. In a deep, heavy pot, heat about 4 inches of oil to 350°F. Fry the pita wedges in small batches for 1-2 minutes, until golden brown and crispy. Drain well and transfer to a paper towel-lined plate. Season immediately with salt.

### Prepare the Blue Cheese Topping:

In a small saucepan over medium heat, warm the milk. Add cup of the blue cheese to a medium bowl, and pour the warm milk over it. Stir, allowing the cheese to melt into the milk. Once melted, add the remaining blue cheese, sour cream, mayo, and chives. Season to taste with salt and pepper.

### Assemble and Bake:

Arrange the pita chips in a large roasting pan in an evenly distributed layer. Top with half of the chopped chicken, half of the remaining hot sauce mixture, half of the blue cheese mixture, and, finally, 1 cup of the shredded mozzarella. Repeat layers, ending with a generous helping of the shredded cheese. Bake in the center of the preheated oven for 5 to 10 minutes, until cheese has melted and the pitas have soaked up some of the hot sauce and have crisped. Remove from oven and sprinkle with sliced radishes, sliced celery, pickled jalapeño, and Parmesan cheese. Serve immediately.

Enjoy with a cold Miller Lite®.

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