








Black Bean and Chicken Chilaquiles

INGREDIENTS:

- 4 tablespoons olive oil, divided
- 4 boneless, skinless chicken thighs (about 1-1/2 pounds)
- 18 (6-inch) corn tortillas, cut into strips and then halved crosswise (6 cups total)
- 1 medium onion, chopped
- 1 jalapeño pepper, seeded and minced
-  2 cans (15 ounces each) black beans, rinsed and drained
-  1 can (15 ounces) diced tomatoes, undrained
-  1 teaspoon salt
-  1/2 teaspoon black pepper
-  1 cup (4 ounces) shredded sharp Cheddar cheese
- Hot sauce (optional)



INSTRUCTIONS:

Heat 1 tablespoon oil in large skillet over medium heat. Add chicken; cook 10 to 12 minutes or until lightly browned. Remove chicken to large plate. When cool enough to handle, shred into large pieces. Add 2 tablespoons oil to chicken drippings in skillet; heat over medium-high heat. Add tortillas; cook 12 to 15 minutes until crisp, stirring occasionally. Remove to medium bowl. Heat remaining 1 tablespoon oil in skillet over medium-high heat. Add onion and jalapeño pepper; cook and stir 3 minutes until onion is softened. Add chicken, beans, tomatoes with juice, salt and black pepper; cook and stir 5 to 7 minutes until heated through. Place tortilla chips evenly onto six serving plates; top evenly with chicken mixture, cheese and hot sauce, if desired.