

Sweet Potato Nachos

Serves 4

To Be Prepped Ahead of Time:

4 Tex Mex flavored grilled or roasted chicken breasts, shredded
Shredded Romaine Lettuce
Chopped Red Onion
Sliced Cherry Tomatoes
Sliced Jalapeños
Cilantro
Salsa
Limes

Other Ingredients:

4 medium to large sweet potatoes, washed & sliced thinly into chips
Olive Oil Spray
Salt and Pepper

Avocado Cream (recipe to follow)

Instructions:

Preheat the oven to 400 degrees and line a couple of cookie sheets with parchment paper. Divide your thinly sliced chips between the two cookie sheets in a single layer, and lightly spray with the olive oil spray. Season the chips with salt & pepper.

Bake until tender with the edges a little crispy; about 20 minutes, turning once while they bake.

While the sweet potato chips bake, make your avocado cream. Take one ripe avocado, 3/4 cup Greek Yogurt, and the juice of one lime and blend until smooth in a food processor.

Once the sweet potatoes are done, layer the chips with shredded chicken breast, lettuce, onion, tomatoes, & peppers. Squeeze a lime wedge over the veggies. Top with cilantro, salsa and avocado cream.

Serve Immediately.

