

Sweet Potato Fry Nachos

1 (20-ounce) bag frozen sweet potato waffle cut fries
1-pound ground chicken
1 teaspoon Mexican chili powder
1 teaspoon smoked paprika
3/4 teaspoon garlic powder
3/4 teaspoon onion powder
3/8 teaspoon fine sea salt
1/8 teaspoon ground cumin
Pinch cayenne pepper
1/3 cup shredded sharp cheddar cheese
½ cup packed baby spinach
Pico de gallo (recipe below)
Guacamole (recipe below)
Fresh cilantro leaves for garnish

Preheat an oven to 425 degrees F. Line a baking sheet with parchment paper.

Spread the sweet potato waffle fries in an even layer on the parchment paper-lined baking sheet. Bake according to the package directions, about 20 minutes or until the fries become slightly crunchy on the outside.

Meanwhile prepare the ground chicken. Heat a nonstick skillet over medium-high heat. Add the ground chicken. Cook the ground chicken while breaking it up into crumbles with a spatula. Cook for about 5 minutes or until cooked through.

Combine the chili powder, paprika, garlic powder, onion powder, salt, cumin, and cayenne in a small bowl.

Season the chicken with the spices. Stir to combine. Cook for a minute over medium heat.

Once the sweet potato waffle fries are cooked and slightly crunchy, top with the seasoned ground chicken and shredded cheddar cheese. Bake for another 2 or 3 minutes or until the cheese has melted.

Cut the spinach into strips.

To serve, divide the sweet potato waffle fries among 3 plates. Top each plate with some of the pico de gallo, guacamole, spinach and cilantro.

Serves 3.

Pico de Gallo

1 cup grape tomatoes, cut into slices
1/4 cup cubed sweet onions
2 tablespoons chopped fresh cilantro
Fine sea salt to taste

Combine the tomato slices, cubed onions, and cilantro. Season the pico de gallo to taste with the salt.

Guacamole

2 ripe avoados

1 teaspoon fresh lime juice

¼ teaspoon garlic powder

1 tablespoon chopped fresh cilantro

Fine sea salt to taste

Halve and deseed the avocados. Cut the avocado pulp into cubes and then transfer to a bowl. Using a fork, mash the avocados until slightly chunky. Add the lime juice, garlic powder and chopped cilantro. Stir. Season the guacamole with salt to taste.