

Sheet Pan Chicken Fajita Layered Nachos

Nothing like snackin off a sheet pan!

Place three chicken breast in a slow cooker on low for 4-5 hours. At the 3 hour mark, shred it with 2 forks, and then put in a packet or two of fajita seasoning. Depends on how strong you like your seasoning. Shred the chicken in the last 2 hours of cooking, every so often, so it gets fine and the flavor gets through all that juicy meat.

Place nacho's on a sheet pan. Top with your favorite cheese or cheese's! I used Cabot Extra Sharp cheese. Place your chicken on top of the cheese, then end with cheese. Place in 350 oven until cheese is melted. Serve immediately and enjoy!