

## Barbecue Shredded Chicken and Fries



1 (30 ounce) package French fries  
3 to 4 precooked chicken thighs, skinned, deboned, and shredded  
1 (18 ounce) bottle barbecue sauce  
1/2 cup water  
Shredded Colby Jack cheese

**Bake** fries according manufacturer's directions.

**In a large non-stick skillet**, heat shredded chicken thighs, barbecue sauce, and water over medium heat. Reduce heat to low. Simmer until sauce is slightly thickened.

**Serve** sauce over fries. Garnish with shredded cheese.

**Serves 4**

**Cook's Note:** Use any combination of leftover meat; beef, pork, or chicken. The sauce can be served over macaroni and cheese for a different flavor. For a spicier kick, add sliced green onions or diced peppers.