



BBQ PULLED PORK NACHOS

These BBQ Pulled Pork Nachos put a fun twist on traditional nachos – with the ease of Rich's premium Hickory Smoked Pulled Bar-B-Q Pork prepared in Traditional Style Sauce. Spread an even layer of tortilla chips on a foil-lined and sprayed baking tray, sprinkle with a generous layer of shredded cheese, cover with Hickory Smoked Pulled Bar-B-Q Pork and another layer of cheese, and bake at 350°F for 15 minutes! Top the nachos off with creamy coleslaw and fresh jalapeño slices, and drizzle with BBQ sauce. Ensure a little bit of everything in each bite!

Yield: 1 Tray



INGREDIENTS

- 1.5 C

RICH'S

HICKORY SMOKED PULLED BAR-B-Q PORK
IN TRADITIONAL STYLE SAUCE, 2 5-LB TRAYS
(#09754)
- 12 oz

Tortilla chips
- 1 C

Sharp Cheddar Cheese, shredded
- 1 C

Monterey jack cheese, shredded
- 1/2 C

BBQ Sauce
- 1 C

Coleslaw
- 1/4 C

Jalapeños, sliced
- 1

Red Onion
- Cilanto leaves (as needed)

- 4

Spread an even layer of tortilla chips on the baking tray
- 5

Sprinkle the chips with a generous layer of shredded cheese, saving some for a later step
- 6

Cover the chips with Hickory Smoked Pulled Bar-B-Q Pork. Sprinkle the rest of the shredded cheese on top
- 7

Bake the nachos for 15 minutes
- 8

Top the baked nachos with coleslaw and fresh sliced jalapeños
- 9

Drizzle with BBQ sauce. Serve

DIRECTIONS

- 1

Thaw Hickory Smoked Pulled Bar-B-Q Pork
- 2

Preheat the oven to 350°F
- 3

Line a baking tray with foil and coat with cooking spray