



PULLED PORK NACHOS

Ingredients

- 2 family-size bags tortilla chips
- 2 lbs pulled pork
(<https://tastesbetterfromscratch.com/pulled-pork/>)
- 2 pkgs shredded cheddar cheese
- 1 (15 oz) can black beans, drained
- 1 jar diced jalapeños
- 1 jar yellow peppers (optional)
- 1 bottle Sweet Baby Ray's Sweet & Spicy BBQ Sauce
- 1 bunch green onions, sliced
- 1 jar salsa
- 1 (8 oz) sour cream
- 1 jar Tostitos Queso Blanco
- Fresh cilantro, chopped (for topping)

Directions

- Preheat oven to 400°F. Line a large baking tray with parchment paper or coat with non-stick spray.
- Layer half the tortilla chips evenly on the tray.
- Pile on half of the pulled pork, cheddar cheese, black beans, jalapeños, and yellow peppers.
- Add BBQ sauce to a ziplock bag, snip a corner, and drizzle generously.
- Repeat the layering with the rest of the chips, pork, cheese, beans, jalapeños, and peppers. Drizzle again with BBQ sauce.
- Bake for 5-6 minutes, or until cheese is fully melted and bubbly.
- Remove from the oven and top with:
- Green onions
 - Fresh cilantro
 - Salsa
 - Queso Blanco (warmed up a little so it drizzles easily)
 - Dollops of sour cream