

# **Pulled Pork Nachos**

- Total time: **25 minutes**
- Yield: **Serves 6**

## **INGREDIENTS**

- 1 1/2 lb. prepared pulled pork
- 1/4 c. barbecue sauce
- 1 (13-oz.) bag corn chips
- 4 c. shredded Monterey Jack
- 1 c. sliced pickled jalapeños, drained
- 1/4 red onion, finely chopped
- 1 avocado, halved and pitted
- Juice of 1/2 lime
- 1/4 c. freshly chopped cilantro leaves, plus more for garnish
- Kosher salt
- Freshly ground black pepper
- Sour cream, for serving

## **DIRECTIONS**

1. Preheat oven to 375° and line a large baking sheet with aluminum foil. In a large bowl, combine pulled pork and barbecue sauce.
2. Spread an even layer of chips onto the baking sheet, then top with 1/3 of the cheese, peppers, and pulled pork. Top with more chips and another 1/3 of cheese, peppers, and pork. Finish with one last layer of chips and the remaining cheese, peppers, and pork.
3. Bake until cheese is melty and chips have crisped slightly, 10 minutes.
4. Meanwhile, in a medium bowl, mash avocado together with lime juice and cilantro. Season with salt and pepper.
5. When nachos are done baking, dollop with guacamole and sour cream. Serve immediately.

