

# Pulled Pork Nachos Supreme with Tex-Mex Candied Bacon Chips



## Ingredients

1 bag corn tortilla chips  
2-3 cups / 500-750 mL leftover pulled pork, warmed  
6 oz / 180 g shredded cheese  
1-14 oz / 398 mL can black beans, drained and rinsed  
1 avocado, peeled, pitted and coarsely chopped  
1 green bell pepper, seeded and chopped  
1 jalapeno pepper, seeded and thinly sliced, for medium to hot heat level  
1 tomato, diced  
¼ cup / 50 mL thinly sliced green onion  
Tex-Mex Candied Bacon Chips  
Sour cream  
Salsa

### Tex-Mex Candied Bacon Chips:

6-8 slices thick cut bacon  
¼ cup / 50 mL light brown sugar  
2 tsp / 10 mL store bought Tex-Mex seasoning

## Directions

### For the nachos:

1. Preheat oven to 350°F.
2. To build nachos, place a layer of tortilla chips on a foil-lined rimmed baking sheet. Top with half of the pulled pork and about one-third of the cheese. Repeat.
3. Gussy up tortillas with suggested toppings. Scatter Tex-Mex Candied Bacon Chips (recipe below) over toppings.
4. Sprinkle with remaining cheese. Bake until cheese melts, about 10 minutes.

5. Serve with sour cream and salsa.

#### **For the bacon chips:**

1. Preheat oven to 375°F.
2. Line a rimmed baking sheet with foil and set rack on top. Lay 6-8 slices bacon on rack in a single layer. Bake until bacon starts to crisp, 15-20 minutes.
3. Meanwhile, mix brown sugar with Tex-Mex seasoning and water. Turn bacon and brush with spice mixture.
4. Continue baking until bacon is evenly browned, about 10 minutes. Allow to cool.
5. Tear into bite-size pieces. Use as a topping or garnish on any dish that may benefit from a hit of meat candy.

#### **Additional Info**

- **Cut:** Bacon, Roasts
- **Prep Time (Minutes):** 20
- **Cook Time (Minutes):** 40
- **Number of Servings:** 4-6