

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