

Baken-Ets® Carb Conscious Nachos

Ingredients

- 2 bags (4 oz each) Baken-Ets® Traditional Fried Pork Skins
- 1 tbsp olive oil
- 1 lb lean ground beef
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1 tbsp ancho chili powder
- 2 tsp ground cumin
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/2 tsp dried oregano
- 2 cups shredded Mexican cheese blend
- 1 plum tomato, diced
- 3 tbsp finely diced red onion
- 2 tbsp finely chopped fresh cilantro
- 1 tsp freshly grated lime zest
- 1/2 cup guacamole, for serving
- 1/2 cup sour cream, for serving
- Hot sauce, for serving

How to make it

1. Preheat oven to 400°F.
2. In large skillet set over medium-high heat, heat oil. Add beef, salt and pepper and cook, stirring occasionally, for 3 to 5 minutes or until starting to brown. Stir in chili powder, cumin, garlic powder, onion powder and oregano. Cook, stirring occasionally, for 5 to 8 minutes or until beef is cooked through and mixture is fragrant.
3. Arrange half the Baken-Ets® Traditional Fried Pork Skins in 13 x 9-inch baking dish, and scatter with half the Mexican cheese blend and



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	20 min	35 min	6

Made with



Baken-Ets® Traditional Fried Pork Skins

half the beef mixture. Repeat layers one more time.

4. Bake for 8 to 10 minutes or until cheese has melted.
5. Top nachos with tomato, onion, cilantro and lime zest. Serve with guacamole, sour cream and hot sauce.