

Lexington Style BBQ Nachos

Ingredients

Lexington Style Slaw

- 2 cups cabbage, chopped
- 1/2 cup carrot, shredded
- 1/4 cup sugar
- 1 tsp salt
- 1 cup BBQ sauce

Nachos

- 1 bag TOSTITOS® Original Restaurant Style
- 2 lbs BBQ pulled pork
- 1 ½ cups BBQ sauce
- 2 cups Lexington Style Slaw

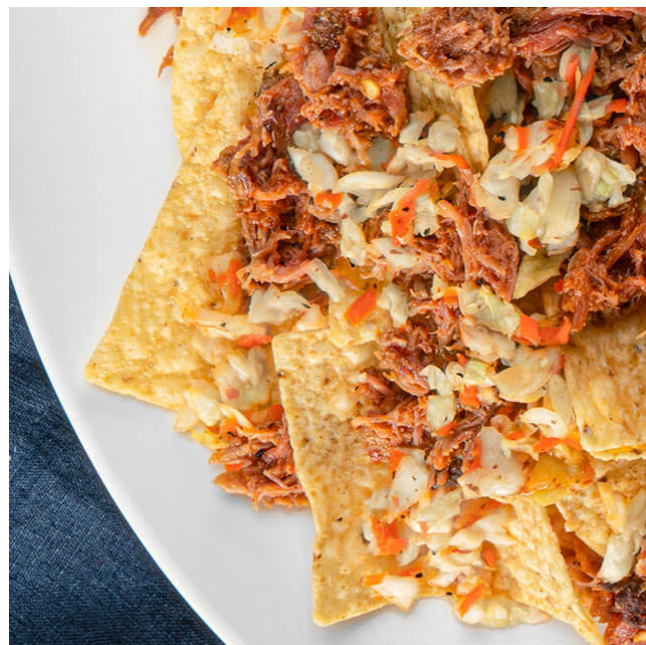
How to make it

[title]For Lexington Style Slaw:

2. Combine cabbage, carrot, salt, and sugar in large mixing bowl. Toss well. Sit for 20 minutes.
3. Rinse vegetables in colander with cold water for several minutes.
4. Allow water to drain.
5. Combine BBQ sauce with drained vegetable. Reserve.

[title]For Nachos:

7. Spread TOSTITOS® Original Restaurant Style chips evenly on sheet pan.
8. Combine BBQ pulled pork and BBQ sauce.
9. Sprinkle pulled pork over nachos.
10. Sprinkle Lexington Style Slaw over nachos.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
30 min	0 min	30 min	10

Made with



TOSTITOS® Original Restaurant Style