

Loaded Pulled Pork Nacho Fries: A Flavorful Twist on Classic Comfort Food

The Ultimate Nacho Fries Experience: A Perfect Blend of Flavors and Textures



TIME
2-3 min

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INGREDIENTS

- 1 bag (32 oz) frozen French fries
- 2 cups cooked pulled pork (store-bought or homemade)
- 1 cup shredded cheddar cheese
- $\frac{1}{2}$ cup shredded Monterey Jack cheese
- $\frac{1}{2}$ cup BBQ sauce
- $\frac{1}{4}$ cup pickled jalapeños, sliced
- $\frac{1}{2}$ cup diced tomatoes
- $\frac{1}{2}$ cup sour cream
- $\frac{1}{2}$ cup ranch dressing
- 1 tablespoon diced fresh jalapeños
- 2 tablespoons fresh cilantro, chopped (optional)

Instructions:

Cook the French fries according to package instructions until crispy and golden.

Warm the pulled pork in a skillet or microwave.

Stir in BBQ sauce to coat evenly.

Assemble the nacho fries by spreading the cooked fries onto a large baking sheet. Top with the pulled pork, shredded cheddar, and Monterey Jack cheese.

Melt the cheese by broiling for 2-3 minutes until the cheese is melted and bubbly.

Make the jalapeño ranch sauce by mixing ranch dressing, sour cream, and diced fresh jalapeños in a small bowl.

Top the nacho fries with the jalapeño ranch sauce,

pickled jalapeños, diced tomatoes, and fresh cilantro. Serve immediately and enjoy!

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5. Make the jalapeño ranch sauce by mixing ranch dressing, sour cream, and diced fresh jalapeños in a small bowl.
6. Top the nacho fries with the jalapeño ranch sauce, pickled jalapeños, diced tomatoes, and fresh cilantro. Serve immediately and enjoy!

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