

Pulled Pork Nachos: The Ultimate Cheesy, Smoky Game Day Snack!

Get ready for an explosion of flavor and comfort with these incredible



OVEN
375°F

TIME
8-12 min

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

1 (10-12 oz) bag tortilla chips (restaurant-style or sturdy chips recommended)
2 cups cooked pulled pork (homemade or store-bought; ideally seasoned with BBQ spices)
2 cups shredded Monterey Jack or Mexican blend cheese
1 (15 oz) can black beans, rinsed and drained (optional)
¾ cup pickled jalapeños, sliced (optional, adjust to taste)
... cup chopped red onion (optional)
Optional toppings for serving: Sour cream or Greek yogurt
BBQ sauce, extra
Salsa
Guacamole or sliced avocado
Fresh cilantro, chopped
Diced fresh tomatoes

DIRECTIONS

1. Prepare the Pulled Pork (if needed): If your pulled pork isn't already seasoned or warmed, ensure it's heated through. If it's a cold leftover, gently warm it in a skillet or microwave until hot. If it's plain, you can toss it with a few tablespoons of your favorite BBQ sauce or a pinch of smoked paprika and chili powder.
2. Preheat Oven & Prepare Baking Sheet: Preheat your oven to 375°F (190°C). Spread the tortilla chips in a single layer (or slightly overlapping) on a large baking sheet. You can use a single layer for maximum crispness or slightly layer them if you have a lot of chips/toppings.
3. Layer the Nachos: Evenly sprinkle about half of the cooked pulled pork over the chips. If using, scatter half of the rinsed and drained black beans over the pork. Next, sprinkle about half of the shredded Monterey Jack or Mexican blend cheese over the pork and beans. Repeat the layers: add the remaining pulled pork, then the remaining black beans (if using), and finally, top generously with the remaining shredded cheese. Scatter the pickled jalapeño slices (if using) and chopped red onion (if using) evenly over the top cheese layer.
4. Bake to Perfection: Place the baking sheet with the layered nachos in the preheated oven. Bake for 8-12 minutes, or until the cheese is completely melted and bubbly, and the chips are slightly golden. Watch carefully to prevent burning.
5. Add Fresh Toppings & Serve: Remove the nachos from the oven. Let them cool for just a minute. Immediately add your desired fresh, cool toppings: dollops of sour

cream or Greek yogurt, drizzles of extra BBQ sauce, spoonfuls of salsa, scoops of guacamole or sliced avocado, and a sprinkle of fresh chopped cilantro. Serve immediately and let everyone dig in! Enjoy your ultimate Pulled Pork Nachos!

SWAPS & NOTES

You can use homemade pulled pork (often slow-cooked with BBQ seasoning) or a good quality store-bought pre-cooked pulled pork .

Tortilla Chips: Use sturdy, restaurant-style tortilla chips that can hold up to the toppings without getting soggy too quickly.

Thin chips may break under the weight.

Cheese: Monterey Jack melts beautifully and has a mild flavor.

TIPS FOR SUCCESS

Sturdy Chips are Key: Use thick, sturdy tortilla chips that won't get soggy too quickly under the weight of the toppings.

Warm Pulled Pork: Ensure your pulled pork is warmed through before layering so it heats evenly in the oven.

Layer Evenly: Distribute ingredients evenly so every chip gets a good amount of topping.

Don't Overbake: Bake just until the cheese is melted and bubbly.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/pulled-pork-nachos-the-ultimate-cheesy-smoky-game-day-snack/>