

## Smoky Mountain Nachos: The Ultimate Crowd-Pleasing Appetizer

Smoky Mountain Nachos are my absolute favorite for a reason. They're incredibly



**OVEN**  
**375°F**

**TIME**  
**10-15 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

1 large bag (about 13-16 ounces) tortilla chips  
1 pound cooked shredded chicken or pork (rotisserie chicken or leftover pulled pork works great)  
1 cup BBQ sauce (your favorite brand)  
2 cups shredded cheddar cheese  
1 cup shredded Monterey Jack cheese (or a Mexican blend)  
1 (15-ounce) can black beans, rinsed and drained  
1/2 cup pickled jalapeño slices (or fresh jalapeño, sliced)  
1/4 cup red onion, finely diced  
Optional toppings: sour cream, guacamole, salsa, fresh cilantro (chopped), diced tomatoes

### DIRECTIONS

- 1.** Prep the : Meat: If using cooked shredded chicken or pork, combine it in a bowl with your favorite BBQ sauce. Stir well to coat the meat evenly.
- 2.** Preheat : Oven & Prep Pan: Preheat your oven to 375°F (190°C). Line a large rimmed baking sheet with parchment paper for easier cleanup.
- 3.** First : Layer of Chips: Spread about half of the tortilla chips in a single layer on the prepared baking sheet. This ensures every chip gets some topping love.
- 4.** First : Layer of Toppings: Sprinkle half of the BBQ-coated meat mixture, half of the black beans, and half of both shredded cheeses over the chips.
- 5.** Second : Layer: Add the remaining half of the tortilla chips, then layer with the remaining meat, black beans, and shredded cheeses. This double-layer approach makes for a truly loaded nacho experience.
- 6.** Add : Jalapeños: Scatter the pickled jalapeño slices over the top.
- 7.** Bake: Place the baking sheet in the preheated oven and bake for 10-15 minutes, or until the cheese is completely melted and bubbly, and the chips are slightly golden at the edges. Watch carefully to prevent burning.
- 8.** Garnish & : Serve: Remove the nachos from the oven. Sprinkle with diced red onion and any other desired cold toppings like sour cream, guacamole, salsa, or fresh cilantro. Serve immediately while hot and gooey!

## SWAPS & NOTES

**Protein:** While shredded chicken or pork are traditional for Smoky Mountain style, you can easily swap them for ground beef, ground turkey, or even a vegetarian alternative like seasoned lentils or extra black beans.

**BBQ Sauce:** Use a BBQ sauce you genuinely love!

Sweet, tangy, or spicy-whatever suits your palate.

**Cheese:** Any good melting cheese will work here.

## TIPS FOR SUCCESS

**Don't Overcrowd:** Use a large baking sheet, or two if necessary, to avoid overcrowding.

Overcrowding can steam the chips instead of crisping them, making them soggy.

**Layering is Key:** The double-layer method ensures that every chip has a fair share of toppings, preventing a sad, bare chip experience.

**Warm the Meat:** If your shredded meat is cold, you can gently warm it with the BBQ sauce in a skillet before adding to the nachos.

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

Original recipe: <https://chefmaniac.com/smoky-mountain-nachos-the-ultimate-crowd-pleasing-appetizer/>