

BEYOND HUNGER

PORK NACHOS

Nachos are a popular recipe for many occasions. This recipe features canned pork instead of beef or chicken that is traditionally used. Nacho toppings such as beans, salsa, lettuce, and tomatoes are piled on top to provide the flavorsome experience.

Yield: 4 servings

Ingredients:

- 1-2 Tbsp **vegetable oil**
- 1 lb. **canned pork**, drained and broken apart
- 1 **onion**, diced
- 1 packet **taco seasoning**
 - * Interested in making your own taco seasoning? Check out our website: <https://www.gobeyondhunger.org/recipes/homemade-taco-seasoning>
- 1 can **pinto or black beans** (no salt added preferred), drained and rinsed
- 16 oz bag **tortilla chips**
- 1 package **shredded cheese** (reduced fat preferred)
- 1 c shredded **lettuce**
- ½ c **tomatoes**, diced
- 1 c **salsa** of choice
- Additional toppings:
 - Sour cream, sliced olives, jalapenos

Instructions:

1. Warm vegetable oil in large sauté pan over medium heat. Add drained pork and diced onion to the pan. Using a wooden spoon, sauté onions and break apart pork until the onions are translucent in color and pork is heated through.
2. Add taco seasoning and desired beans to the pan. Stir to combine. Heat thoroughly.
3. While the meat is cooking, spread an even layer of tortilla chips to an oven-safe platter or cookie sheet.
4. Evenly pour the meat and bean mixture over the tortilla chips.
5. Top with cheese, lettuce, tomatoes, salsa, and any other desired toppings.

Per Serving: Calories 309, Carbohydrates, 33.6g, Protein 14.5g, Saturated Fat 3.7g, Sodium 736.6 mg, Fiber 5.4g, Sugars 4.8g
This recipe was adapted from www.pinchandswirl.com

