



Southern Style Nachos

Recipe By KELLI SMITH and ERIN BARNETT

SERVES: 4-6

INGREDIENTS:

- 1 bag Ingles store-made tortilla chips
- 1 cup pickled jalapeños
- 1 (16 oz.) container fully-cooked pulled pork BBQ
- 1 container Ingles store-made pico de gallo
- 1 container Ingles store-made guacamole
- 1 (12 oz.) container Laura Lynn jalapeño pimento cheese
- 8 oz. cheddar cheese, shredded
- 8 oz. sour cream

DIRECTIONS:

- 1. Line your baking pan with parchment paper.
- 2. Cover baking pan with a layer of tortilla chips.
- 3. Scoop spoons of BBQ pulled pork onto chips, followed by all of the cheese.
- 4. Broil on high until cheese melts.
- 5. Top with dollops of sour cream, jalapeños, guacamole, and pico de gallo.

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