



PREP TIME

**45**  
mins



SERVES

**10**

# Lexington Style BBQ Nachos

## INGREDIENTS

- [title]Lexington Style Slaw
- 2 cup Cabbage, chopped
- ½ cup Carrot, shredded
- ¼ cup Sugar
- 1 tsp Salt
- 1 cup BBQ Sauce
- [title]Nachos
- 1 bag TOSTITOS® Original Restaurant Style
- 2 lb BBQ Pulled Pork
- 1 ½ cup BBQ Sauce
- 2 cup Lexington Style Slaw

## HOW TO MAKE

### DIRECTIONS

- [title]For Lexington Style Slaw:
- Combine cabbage, carrot, salt, and sugar in large mixing bowl. Toss well. Sit for 20 minutes.
- Rinse vegetables in colander with cold water for several minutes.
- Allow water to drain.
- Combine BBQ sauce with drained vegetable. Reserve.
- [title]For Nachos:
- Spread TOSTITOS® chips evenly on sheet pan.
- Combine BBQ pulled pork and BBQ Sauce.
- Sprinkle pulled pork over nachos.
- Sprinkle Lexington Style Slaw over nachos.

## FEATURING

