



PREP
TIME
20 min

COOK
TIME
70 min

TOTAL
TIME
90 min

SERVINGS
6

Made with

NatuChips® Pulled Pork Plantain Nachos

Ingredients

- 2 bags (each 4.5 oz) Natuchips® Plantain Chips Original
- 3/4 cup chicken broth
- 3 tbsp taco seasoning
- 2 tbsp barbecue sauce
- 2 tbsp lime juice
- 2 tbsp tomato paste
- 2 ½ lbs boneless pork shoulder
- 2 cups shredded sharp (old) cheddar cheese
- 1/2 cup rinsed drained canned pinto beans
- 1/4 cup slices pickled jalapeño pepper
- 2 green onions, thinly sliced
- 1 avocado, peeled, halved, pitted and diced
- 1/2 cup salsa verde
- 1/2 cup pico de gallo
- 1/2 cup guacamole
- 1/2 cup sour cream
- Lime wedges, for serving

How to make it

1. In bowl of multifunction cooker (Instant Pot), stir together chicken broth, taco seasoning, barbecue sauce, lime juice and tomato paste. Add pork shoulder; turn to coat.
2. Select Pressure Cook and cook on HIGH for 1 hour or until pork is very tender.
3. Transfer pork to cutting board; using 2 forks, shred pork and return to multifunction cooker. Toss with sauce. Keep warm.
4. Preheat oven to 425°F.
5. Arrange half the NatuChips™ Plantain Chips Original on parchment paper-lined baking



Natuchips® Plantain Chips Original

sheet. Sprinkle with half the cheddar, half the pulled pork, half the pinto beans and half the jalapeños. Repeat layers 1 more time.

6. Bake for 8 to 10 minutes or until cheese has melted. Garnish with green onions and avocado. Serve with salsa verde, pico de gallo, guacamole, sour cream and lime wedges.