

# Lexington Style BBQ Nachos

## Ingredients

### Lexington Style Slaw

- 2 cup Cabbage, chopped
- ½ cup Carrot, shredded
- ¼ cup Sugar
- 1 tsp Salt
- 1 cup BBQ Sauce

### Nachos

- 1 bag TOSTITOS® Original Restaurant Style
- 2 lb BBQ Pulled Pork
- 1 ½ cup BBQ Sauce
- 2 cup Lexington Style Slaw

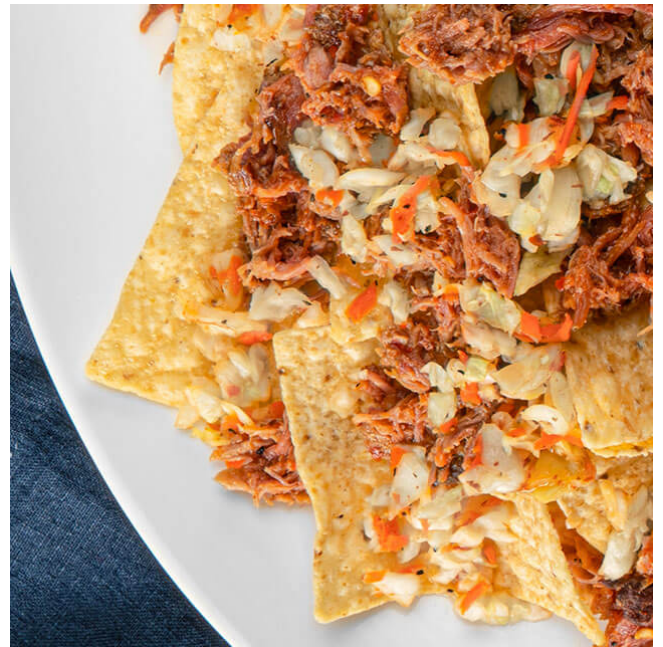
## How to make it

[title]For Lexington Style Slaw:

2. Combine cabbage, carrot, salt, and sugar in large mixing bowl. Toss well. Sit for 20 minutes.
3. Rinse vegetables in colander with cold water for several minutes.
4. Allow water to drain.
5. Combine BBQ sauce with drained vegetable. Reserve.

[title]For Nachos:

7. Spread TOSTITOS® chips evenly on sheet pan.
8. Combine BBQ pulled pork and BBQ Sauce.
9. Sprinkle pulled pork over nachos.
10. Sprinkle Lexington Style Slaw over nachos.



PREP  
TIME  
45 mins



COOK  
TIME  
-



TOTAL  
TIME  
-



SERVING  
10

## Made with