

# Lexington Style BBQ Nachos

## INGREDIENTS

- [title]Lexington Style Slaw
- **2 cups** cabbage, chopped
- **1/2 cup** carrot, shredded
- **1/4 cup** sugar
- **1 tsp** salt
- **1 cup** BBQ sauce
- [title]Nachos
- **1 bag** TOSTITOS® Original Restaurant Style
- **2 lbs** BBQ pulled pork
- **1 1/2 cups** BBQ sauce
- **2 cups** Lexington Style Slaw



PREP  
TIME

30min



COOK  
TIME

0min



SERVES

10

## FEATURING



## 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® Original Restaurant Style chips evenly on sheet pan.
- Combine BBQ pulled pork and BBQ sauce.
- Sprinkle pulled pork over nachos.
- Sprinkle Lexington Style Slaw over nachos.