



BARBECUE PORK NACHOS

INGREDIENTS

- 4 cups Mission® Rounds Tortilla Chips
- 1 ¼ cup prepared shredded barbecue pork
- ½ cup pinto beans (from 12 oz. can) drained, rinsed
- ½ tsp. chili powder
- ½ tsp. cumin
- ¼ tsp. garlic powder
- 1 cup shredded cheddar cheese
- 1 small jalapeño, sliced
- 4 slices cooked bacon, crumbled

TOPPINGS

- Chopped tomato
- Chopped avocado
- Chopped white onion
- Chopped cilantro
- Sour cream

INSTRUCTIONS

Heat oven to 350°F. In small saucepan heat pork, beans, chili powder, cumin and garlic powder. Place chips in oven-proof 10-inch skillet or on baking sheet with sides. Top with pork mixture, cheese, jalapeño slices and bacon. Bake 5 minutes or until cheese is melted. Serve with toppings, if desired.

Serves: 4

Prep time: 10 minutes

Ready in: 15 minutes

Have a question or comment? Looking for more great recipes?

[VISIT MISSIONMENUS.COM](http://MISSIONMENUS.COM)

MISSION® IS A REGISTERED TRADEMARK OF GRUMA CORPORATION, IRVING, TX 75038.
GRUMA® IS A REGISTERED TRADEMARK OF GRUMA S.A.B. DE C.V. ©2017 GRUMA CORPORATION.