

# NONO NACHOS WITH NONO PULLED PORK OR CHICKEN

**SERVES 4 TO 6**

## INGREDIENTS

8 - 10 oz.	Restaurant style tortilla chips
2 1/2 cups	Sharp cheddar cheese, shredded
2 1/2 cups	Pepper jack cheese, shredded
2 - 2 1/2 cups	NONO pulled pork/NONO pulled chicken* *click here for NONO pulled pork/chicken
15 oz.	Black beans, canned
1/4 tsp	Kosher salt
1/4 tsp	Ground black pepper
1/2 cup	Sour cream
2 tbsp.	NONO SAUCE
1	Jalapeno, sliced thin
1/2 cup	Green onions, diced
1/2 cup	Ripe tomatoes, seeded and diced
1/2 cup	Yellow onions, diced
1/2 cup	Cilantro leaves, chopped

## RECIPE

1. Preheat oven to 400°F.
2. Drain and rinse black beans.
3. In a small bowl, gently mash the beans to break them up a bit, season with salt and pepper.
4. In small separate bowl, whisk sour cream and NONO SAUCE. Place in refrigerator covered until ready to drizzle nachos.
5. In a large bowl, mix all shredded cheese, set aside.
6. Lightly grease baking sheet with butter.
7. Lay tortilla chips in a single layer on baking sheet.
8. Sprinkle chips evenly with 2 cups of cheese mix.
9. Sprinkle NONO pulled pork/chicken evenly over shredded cheese layer.
10. Sprinkle black beans evenly over NONO pulled pork/chicken layer.
11. Sprinkle evenly with remaining shredded cheese.
12. Place baking sheet uncovered in oven, bake for 10 - 12 minutes or until hot and cheese is melted.
13. Remove from oven, sprinkle with tomatoes, onions, green onions, jalapenos, and chopped cilantro.
14. Drizzle with NONO SAUCE/sour cream mixture to finish.

## TIMINGS

Prep Time: 30 minutes  
Cook Time: 10 minutes  
Total Time: 40 minutes