

# Pineapple and Bacon Nachos With Brie and Chipotle-Orange Salsa

Pineapple and bacon nachos. [Photograph: J. Kenji López-Alt]

**YIELD:** Serves 4 to 6 as an appetizer or snack  
**TOTAL TIME:** 45 minutes      **RATED:** 4.0

**ACTIVE TIME:** 45 minutes



These individually constructed nachos are topped with juicy pineapple, smoky bacon, and plenty of melted cheese.

## SPECIAL EQUIPMENT:

Blender, rimmed baking sheet

## NOTES:

This recipe works best with freshly fried chips. To make chips, cut taco-sized corn tortillas into quarters. Heat up 2 to 3 cups of vegetable or peanut oil in a wok or Dutch oven on the stovetop to 375°F (190°C). Adjust flame to maintain temperature. Working in batches, add tortillas and fry, agitating with a metal spider, until edges just start to brown. Flip chips over and continue to cook until crisp and light golden brown. Transfer chips to a paper towel-lined tray, sprinkle with salt to taste, and let sit for 2 to 3 minutes to drain. Repeat with remaining batches.

## INGREDIENTS

1/2 pound (225g) bacon, cut into 2-inch pieces  
1/2 pound (225g) fresh pineapple, **peel and core removed**, cut into 1/4-inch dice  
Kosher salt and freshly ground black pepper  
2 chipotle chilies packed in adobo sauce, plus 1 tablespoon adobo sauce (about 60ml purée)  
3 tablespoons (45ml) fresh orange juice  
32 freshly fried corn tortilla chips or high-quality store-bought tortilla chips (see note above)  
8 ounces (225g) Brie cheese  
1 recipe **Charred Salsa Verde**  
1 red jalapeño or Fresno chili, thinly sliced crosswise  
Fresh cilantro leaves, for garnish

## DIRECTIONS

1. Cook bacon in a 10- to 12-inch nonstick or cast iron skillet over medium heat, turning frequently, until crisp. Transfer to a paper towel-lined plate and set aside. Do not wipe out skillet. Add pineapple to hot bacon grease, toss to coat, then cook, tossing occasionally, until tender and lightly browned, about 5 minutes total. Season to taste with salt and pepper. Transfer to a plate.
2. Combine chipotle chilies, adobo sauce, and orange juice in a blender or in the jar of an immersion blender. Blend until a smooth purée is formed. Season with salt and pepper and set

aside.

- 3. For the Nachos:** Adjust oven rack to middle position and preheat oven to 425°F (218°C). Spread a single layer of chips on a foil-lined baking sheet. Top each with some pineapple, a small piece of bacon, and a thin slice of Brie. Bake until Brie is soft and bubbly, about 2 minutes. Top each chip with chipotle-orange salsa, Charred Salsa Verde, a slice of chili, and a little cilantro. Serve immediately and repeat with remaining batches.