



potatoes | avocados | fruits | vegetables | grains

fall harvest

PORK NACHOS WITH PINEAPPLE & PEPPER



ON-TREND: SPICY & BOLD, SHAREABLE

INGREDIENTS (20 11-OZ. SERVINGS)

100 oz.	Select Recipe®: Chips (10071179026136)
80 oz.	Pulled Pork
32 oz.	BBQ Sauce
40 oz.	RoastWorks® Roasted Pineapple Pepper Blend (10071179034971)
20 oz.	Pepper Jack Cheese, Shredded
10 oz.	Jalapenos, Sliced, 1/8" Thick

PREPARATION

1. Preheat oven to 350°F. Cook chips according to package directions. Combine pork with BBQ sauce, heat and reserve warm. Prepare the pineapple & pepper blend according to package directions, reserve warm.
2. For each serving, place 3-1/2 oz. chips on an ovenable plate, top with 5 oz. of BBQ pulled pork, 2 oz. of pineapple and pepper blend and 1 oz. of Pepper Jack cheese. Bake for 1 minute or until cheese is melted. Top with 1/2 oz. of sliced jalapenos.

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