HANDCRAFTED KRAUT



CURTIDO NACHOS

Prep Time Total Time Servings 5 mins. 10 mins. 4

Ingredients

8 oz. corn tortilla chips

16 oz. bbq pulled pork

3/4 cup Saverne® Curtido, drained

8 ounces white cheddar, finely grated

1 cup grape tomatoes, halved

1 cup chipotle sour cream

1 cup mango, peeled, diced

1/2 cup sliced green onion

½ cup fresh cilantro, finely chopped

Directions

- 1. Preheat oven to 350°F.
- Line a baking pan with parchment paper. Lay ½ of the chips on the baking pan. Top chips with pork, Saverne® Curtido, and cheddar.
- 3. Bake in the oven on the bottom rack for 7 minutes or until the cheese begins to melt. Remove nachos from oven and top with remaining ingredients.