

NACHO POWER TOWER



Take everyone's favorite snack and stack it to the max with layers of flavor, crunch, and gooey gooey goodness in every bite.



SERVING
2 PEOPLE



PREP
20 MINUTES



DIFFICULTY
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Nacho Toppings

- 1/4 lb pulled pork or your choice of meat
- 2 oz pickled jalapeno peppers
- 4 oz shredded jack cheese
- 3 oz queso
- 3 oz salsa
- cilantro and scallions for garnish

Pickled Onions

- 1 red onion
- 1 tsp salt
- 1/2 cup red wine vinegar
- 1/2 cup water
- 1 tbsp sugar
- 1/4 tsp black pepper

Pickled Onions

Bring liquids to boil, then dissolve sugar and salt to make a brine. Cut onion in half from root to stem, then slice into thin half-rings. Place sliced onions into a bowl and pour in hot brine. Let sit for at least 30 minutes.

Preparation

- 1 Oil the inside of your nacho can with cooking spray or neutral oil, or line the inside with parchment paper for easier clean-up. Place can on a baking sheet lined with foil or parchment paper.
- 2 Beginning with a thin layer of chips, alternate loading cheese and all toppings into the nacho can. As the cheese melts, it will become the glue that holds your tower together, so be generous. Too little cheese can cause nacho tower to slouch or fall.
- 3 Place loaded nacho can into oven preheated at 400°F for 10-15 minutes, or until cheese is melted and toppings are toasty. Using gloves, remove from oven and slide the nacho can onto a serving plate. Carefully remove can to reveal your glorious nacho tower, and enjoy.

Troubleshooting: If your tower came tumbling down, two likely culprits are soggy chips or too much weight up top. Spread the meats out evenly between layers and cut down on the queso and salsa pre-bake. Then just load it up more after it comes out hot.