

Carnitas Nachos

<http://userealbutter.com/2018/01/22/carnitas-nachos-recipe/>

1 bag corn tortilla chips, more as needed
3 cups carnitas, shredded
15 oz. can black beans, drained and rinsed
jalapeño peppers, fresh or pickled, sliced
red onions, minced
8 oz. cheddar cheese, shredded
8 oz. jack cheese, shredded
cilantro

Preheat oven to 350°F. Layer enough tortilla chips to cover a large cast iron skillet, shallow baking dish, or foil-lined baking sheet. Sprinkle a third of the carnitas, black beans, and cheeses over the chips. Top with as many pepper slices and onions as you desire. Repeat the layers one or two more times. Bake the nachos for 20-25 minutes, until the cheese is thoroughly melted. Garnish with cilantro and serve with pico de gallo and guacamole. Serves 4-8.