Crispy Potato and Pulled Pork “Nachos“

Yield: 16 each appetizer servings

Ingredients:

- 10 lbs Reser’s® Diced Red Potatoes (71117.14563; pictured) or Reser’s® Diced Potatoes (71117.14430)
- 1/2 cup BBQ rub
- 7 lbs Pulled pork, warmed
- 2 cups Red onion, finely diced
- 2 lbs Cheddar/Monterey Jack cheese blend, finely shredded

Directions:

1. Preheat fryer to 350°F and oven to 400°F.
2. Fry 5 lbs. Reser’s Diced Red Potatoes or Reser’s Diced Potatoes for 3-4 minutes until golden brown, shake off excess oil, and toss with 1/4 cup BBQ rub and keep warm.
3. Warm the pulled pork.
4. Layer ingredients as follows:

    - 2 cups Potatoes
    - 1/2 cup Cheese blend
    - 5 oz Pulled pork
    - 1/4 cup Cheese blend

1. Bake for 4-5 minutes until the cheese is melted and starting to brown.
2. Garnish with finely diced red onion.

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