



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.