



# TRASH CAN NACHOS

Operation BBQ Relief

## WHAT YOU NEED

1 lg bag of tortilla chips  
2 lbs shredded cheddar  
4 oz sliced, jarred jalapeños  
4 oz diced tomato  
2 lbs smoked pulled pork  
8 oz white queso  
1/4 cup sliced green onions  
Round cast iron skillet  
#10 can (empty and clean)  
Knife  
Ladle  
Heat resistant grilling gloves  
Grill

## USEFUL TIP

You can find a #10 can in the bulk section of your grocery store.

## PREPARATION

1. Cut bottom off of an empty #10 can and place on a round cast iron skillet.  
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2. Place a few tortilla chips in the bottom of the can, enough to cover the bottom. Then start layering...  
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3. Sprinkle some shredded cheddar over the chips.  
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4. Add a layer of the smoked pulled pork  
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5. Sprinkle some jalapeño over the pork.  
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6. Sprinkle some diced tomato over the jalapeño.  
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7. Cover with a layer of tortilla chips and continue layering repeating steps 2-6 until you fill the can.  
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8. Last layer should be covered with remaining shredded cheddar.  
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9. Place on grill at 300°F and close lid.  
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10. Cook for approximately 15 minutes until the cheese is melted. While Nachos are cooking, heat the white queso.  
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11. Remove from the grill and place on a table. Run a knife around the edge of the can to loosen the nachos.  
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12. Carefully remove the can (be careful, it will be hot).  
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13. Ladle heated white queso over the top of the nacho stack.  
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14. Garnish with sliced green onion.