

# BBQ Nachos

## MENU ITEM

SUPC	Description	Brand	Qty	Type
5407051	Potato Chip Nat Fry 1/8"	LAMB	8	OZ
6813539	Pork BBQ Bstn Butt Vngr Sauce	BROOKWD	3	OZ
8919086	Cheese Chdr Jack Shrd Fthr	CASASOL	4	OZ
6743748	Sauce BBQ Chipotle Citrus	SWTBABY	1	OZ
5020193	Cream Sour Cultrd Gradè A	WHLFARM	1	OZ
1406990	Avocado Precon	SYS IMP	.1	EA
1048248	Cilantro Bunch Fresh	SYS IMP	0.5	EA

*Chef Shannon &  
Chef Damon's  
Creations*



## INSTRUCTIONS

### BBQ Nachos

Southern Carolina BBQ pulled pork nachos.  
Instructions

1. Fry chips in advance (they hold for hours), spread out on a sheet pan.
2. Top with pulled pork, BBQ sauce and cheddar cheese.
3. Bake in oven until the cheese is melted.
4. Garnish with BBQ sauce, sour cream and chopped green onions.
5. Optional garnish would be an Avocado cream with cilantro, lime juice and jalapenos.

Avocado Cream: Blend two avocados, with 1/2 bundle of cilantro, juice of one lime, two jalapenos and two cups of sour cream.



Sysco West Coast Florida  
3000 69th Street East  
Palmetto, FL. 34221  
941-721-1427 \* 800-797-2655