



Instant Pot Pulled Pork Nachos Recipe

Introduction

If you're looking for a crowd-pleasing dish that marries the flavors of tender pulled pork and crunchy nachos, look no further than Instant Pot Pulled Pork Nachos. This recipe combines savory shredded pork with zesty toppings and gooey cheese, making it perfect for game days, parties, or even a comforting weeknight dinner. The Instant Pot takes the hassle out of cooking the pork, allowing you to whip up this delicious dish in no time.

Detailed Ingredients with measures

canola oil - 1 tablespoon
boneless pork shoulder, excess fat trimmed and cut into 2-inch chunks - 1 (3-pound)
kosher salt - 1 $\frac{1}{2}$ teaspoons
freshly ground black pepper - $\frac{3}{4}$ teaspoon
pilsner or lager beer - 1 (12-ounce)
garlic, minced - 6 cloves
chili powder - 1 tablespoon
dried oregano - 2 teaspoons
ground cumin - 1 $\frac{1}{2}$ teaspoons
tortilla chips - 12 ounces
black beans, drained and rinsed - 1 (15-ounce) can
pico de gallo, homemade or store-bought - $\frac{3}{4}$ cup
shredded cheddar cheese - 1 cup
shredded Pepper Jack cheese - $\frac{1}{2}$ cup
guacamole - $\frac{1}{2}$ cup
pickled jalapeños - $\frac{1}{4}$ cup
sour cream - 2 tablespoons
chopped fresh cilantro leaves - 2 tablespoons

Prep Time

20 minutes

Cook Time

40 minutes

Total Time

1 hour

Yield

Serves 6

Enjoy your delicious Instant Pot Pulled Pork Nachos!

Detailed Directions and Instructions

Sauté the Pork:

Set a 6-quart Instant Pot® to the high sauté setting. Heat canola oil; season pork with kosher salt and freshly ground black pepper. Working in two batches, add pork chunks and cook until evenly browned, about 3-4 minutes.

Pressure Cook:

Stir in pilsner or lager beer, minced garlic, chili powder, dried oregano, and ground cumin; season with additional salt and pepper to taste. Select manual setting; adjust pressure to high, and set time for 40 minutes. When cooking is finished, quick-release pressure according to the manufacturer's directions.

See also Chocolate Coffee Cake

Shred the Pork:

Remove the pork shoulder from the Instant Pot® and shred using two forks. Season with additional salt and pepper to taste, if needed.

Prepare for Baking:

Preheat oven to 400 degrees F. Lightly oil a baking sheet or coat it with nonstick spray.

Assemble Nachos:

Place tortilla chips in a single layer onto the prepared baking sheet. Top with 2 cups shredded pork (reserve remaining pork for later use), drained and rinsed black beans, pico de gallo, and both cheddar and Pepper Jack cheeses.

Bake:

Place the assembled nachos into the oven and bake until heated through and the cheeses have melted, about 10-12 minutes.

Add Toppings and Serve:

Serve immediately, topped with guacamole, pickled jalapeños, sour cream, and chopped fresh cilantro leaves.

Notes

Serving Suggestions:

Consider adding sliced olives or diced avocado for additional flavor.

Storage:

Store any leftover pulled pork in an airtight container in the refrigerator for up to 4 days.

Reheating Instructions:

Reheat pulled pork in a microwave or on the stovetop before assembling nachos again.

Customizations:

Feel free to customize toppings to your liking; ingredients like corn, diced bell peppers, or different cheese blends work well.

Dietary Adjustments:

For a gluten-free option, use gluten-free beer and ensure that the tortilla chips are certified gluten-free.



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Cook Techniques

Sautéing

Sautéing is a cooking method where food is cooked quickly in a small amount of oil over relatively high heat. In this recipe, the pork is sautéed to achieve a browning effect which adds flavor to the dish.

Pressure Cooking

Pressure cooking involves cooking food with steam in a sealed pot that builds pressure. This method cooks food quickly and retains moisture and flavor. The pork shoulder is pressure cooked in the Instant Pot to

make it tender and easy to shred.

See also [Walnut Maple Roasted Sweet Potatoes](#)

Shredding

Shredding is the process of tearing food into thin strips or pieces. After cooking, the pork shoulder is removed and shredded using forks, which allows it to absorb flavors when mixed with other nacho toppings.

Baking

Baking utilizes dry heat in an oven to cook food. In this recipe, assembled nachos are baked until the cheese melts and everything is heated through, ensuring a deliciously warm and gooey texture.

Layering

Layering involves stacking ingredients in a specific order to create a dish. The nachos are assembled in layers, starting with tortilla chips, followed by pulled pork, beans, pico de gallo, and cheeses, to ensure each bite is flavorful.

FAQ

Can I use a different cut of pork?

Yes, you can use other cuts like pork loin or ribs, but cooking times may vary based on the cut's tenderness and fat content.

What type of beer works best?

A pilsner or lager is recommended for its light flavor, but you can use any beer you enjoy drinking, as it will add flavor to the pork.

How do I store leftovers?

Leftovers can be stored in an airtight container in the refrigerator for up to 3-4 days. Reheat in the oven or microwave before serving again.

Can I make this dish ahead of time?

Yes, you can prepare the pulled pork in advance and store it separately from the nachos. Assemble and bake just before serving for the best texture.

Can I make this dish vegetarian?

Yes, you can replace the pork with grilled vegetables or a meat substitute like jackfruit or tempeh and use vegetarian cheese for a delicious vegetarian version.

See also [Frozen S'mores](#)

Conclusion

Instant Pot Pulled Pork Nachos are an incredible combination of flavors and textures that will surely delight your taste buds. This hearty dish is perfect for gatherings, game day, or a cozy night in. The tender, flavorful pulled pork, combined with melted cheese and fresh toppings, makes for a satisfying and delicious meal that everyone will love. Enjoy creating this dish, and don't hesitate to experiment with different ingredients to make it your own!

More recipes suggestions and combination

BBQ Chicken Nachos

Swap the pulled pork for shredded BBQ chicken and top with your

favorite BBQ sauce, mozzarella cheese, and pickles for a tangy twist.

Vegetarian Nachos

Use black beans, roasted corn, diced bell peppers, and a mix of shredded cheeses for a hearty vegetarian option. Top with avocado and fresh salsa.

Buffalo Cauliflower Nachos

Roast cauliflower florets tossed in buffalo sauce and layer them on tortilla chips with blue cheese, shredded carrots, and ranch dressing for a spicy alternative.

Steak Nachos

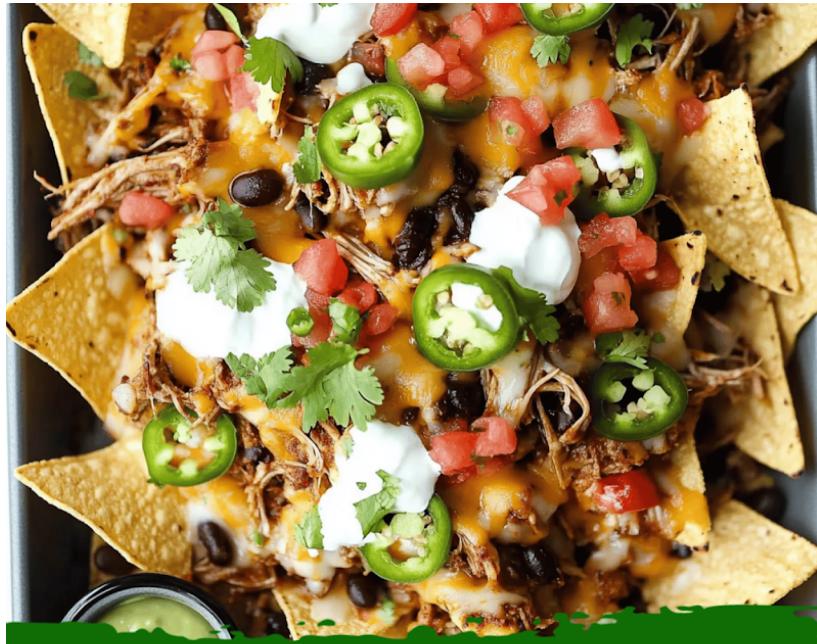
Swap in sliced grilled steak for the pork and drizzle with chipotle aioli, diced tomatoes, and jalapeños for a robust flavor.

Breakfast Nachos

Top chips with scrambled eggs, crumbled breakfast sausage, cheese, and salsa. Serve with a side of guacamole for a delicious breakfast twist.

Fiesta Nachos

Add layers of guacamole, sour cream, pico de gallo, and sliced olives to your nachos, along with seasoned ground beef or turkey for an authentic fiesta experience.



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