

Cuban Nachos

**Active Time**

45 Mins

Total Time

45 Mins

Yield

Serves 4 to 6 (serving size: about 1 1/2 cups)

Julia Levy**MYRECIPES**

Although these pork and black bean nachos require a bit more attention than your basic platter of loaded nachos, they're well worth the effort. These are the nachos to make when you really wanna go next-level and impress a group. With the succulent pork, Swiss cheese and mustard sauce, and bread-and-butter pickles, this crowd-pleasing play on a Cuban sandwich packs a powerful load of flavor. Although they may seem out of place at first glance, the briny-sweet pickles are a perfect balance for the savory pork and the funky Swiss cheese sauce. As for the homemade refried black beans, you'll never look back once you try them. Going for refried beans is one of our favorite pro-tricks when it comes to building a superior plate of nachos; they're creamy, flavorful, and actually stay on the chip! We've linked to a pork recipe in the ingredient list below that would be excellent for these nachos (let's be real, it would be excellent for just about anything), however, this roasted pork shoulder is time intensive to prepare—so if you're not up for that, you can definitely use cooked, shredded pork (without sauce) from your favorite local BBQ joint or supermarket instead.

Ingredients

PICKLED RED ONIONS

1/2 cup red wine vinegar

1/2 cup water

1/4 cup granulated sugar

1 tablespoon black peppercorns,
crushed

3 cups thinly sliced red onion (about 1
medium onion)

REFRIED BLACK BEANS

How to Make It

Step 1 Prepare the Pickled Red Onions: Combine vinegar, water, sugar, and peppercorns in a medium saucepan. Bring to a boil over high, and cook, stirring occasionally, until sugar dissolves, about 2 minutes. Place onions in a medium heatproof bowl. Pour hot vinegar liquid over onions; cover and let stand until onions soften, at least 30 minutes. (Pickled onions may be stored in an airtight container in refrigerator up to 2 weeks.)

Step 2 Prepare the Refried Black Beans: Heat oil in a medium saucepan over medium. Add garlic, cumin, and oregano; cook, stirring often, until fragrant, 1 to 2 minutes. Stir in beans. Add water, and bring to a boil. Mash bean

2 tablespoons canola oil

2 tablespoons minced garlic (about 6 garlic cloves)

1 1/2 tablespoons ground cumin

1 teaspoon dried oregano

2 (15-oz.) cans black beans, drained and rinsed

3/4 cup water

2 tablespoons fresh lime juice (from 1 lime)

1/2 teaspoon kosher salt

CHEESE SAUCE

1 tablespoon unsalted butter

1 tablespoon all-purpose flour

1 cup whole milk

1 1/2 teaspoons yellow mustard

1/2 teaspoon kosher salt

1/8 teaspoon black pepper

2 ounces Jarlsberg cheese, shredded (about 1/2 cup)

ADDITIONAL INGREDIENTS

4 cups tortilla chips, divided

3 cups plantain chips, divided

4 ounces cooked pork, shredded

1 medium-size ripe avocado, diced

1/4 cup quartered bread-and-butter pickle chips

3 tablespoons chopped fresh cilantro

1 lime, cut into wedges

mixture with a potato masher, and stir in lime juice and salt. Remove from heat; cover and keep warm.

Step 3 Prepare the Cheese Sauce: Melt butter in a saucepan over medium, and cook until slightly browned, about 2 minutes. Remove from heat, and sprinkle with flour; whisk until well incorporated, about 1 minute. Very slowly drizzle in milk, whisking constantly, until mixture is emulsified and smooth, about 2 minutes. Return to heat, and cook over medium, whisking often, until thickened, about 5 minutes. Whisk in mustard, salt, and pepper. Gradually add cheese in small batches, whisking until melted and incorporated after each addition. Keep warm.

Step 4 Assemble the Nachos: Drain Pickled Red Onions. Arrange half of tortilla chips and plantain chips on a serving platter. Dollop evenly with 1/2 cup of the Refried Black Beans, and drizzle with 1/2 cup of the Cheese Sauce. Top evenly with remaining tortilla chips and plantain chips. Dollop remaining Refried Black Beans over chips, and top evenly with pork, avocado, pickles, cilantro, and Pickled Red Onions. Drizzle with remaining Cheese Sauce. Serve with lime wedges.

