

Lobster Seafood Chicharrone Nachos



FEATURED PRODUCTS:
MENU PARTS: [Appetizers](#)

A twist on traditional nachos. This blend of succulent Lobster Sensations, Mexican cheese, chicharrones, sour cream, and pico is sure to be a hit.

DIRECTIONS

1. Place the pork rinds onto serving piece.
2. Top layers with shredded cheese, make sure to cover it well throughout each layer.
3. Place under the broiler or into a hot oven to melt the cheese.
4. Top the rinds with the avocado cream sauce.
5. Top with the fired roasted corn pico de gallo again covering the entire top.
6. Place the lemon sour cream in different areas of the toppings.
7. Garnish with the green onions and serve.

INGREDIENTS

4	Ounces	<u>Lobster Sensations®</u>
1.5	Cups	Shredded Mexican Cheese Blend (4 Cheese)
5	Ounces	Pork Rinds
1/8	Cup	Bias Cut Green Onions
3	Tablespoons	Lemon Sour Cream
4	Ounces	Avocado Cream Sauce
1	Cup	Fire Roasted Corn Pico De Gallo