

Keto Nachos using Pork Rinds:

These **Keto Nachos** are layered with juicy pork carnitas, nacho cheese sauce, cilantro, and crunchy radish coins. These are my new favourite thing to make with leftover carnitas!

To make these keto nachos, I used the leftover [Instant Pot carnitas](#) that I made last week. Using those carnitas really made this recipe come together in a snap! If you don't have leftover pork carnitas laying around in the fridge, you could definitely use shredded chicken, ground beef, pulled pork, or any meat you like.

To liven up the carnitas, I crisped them up in a cast iron skillet with a little avocado oil. Those brown bits on the meat give so much flavour!

To assemble these keto nachos, I poured a bag of pork rinds into a large pan. I actually used a pizza pan for this! Then I put the carnitas on top. I made a really easy cheese sauce using cream cheese, heavy cream, and mild cheddar cheese.

The other toppings for these keto nachos can be anything you like for nachos! I used cilantro and radish, but I would love to use tomato, olives, and guacamole next time. That sounds amazing!



