



pig pile with korean taco sauce and ranch

ingredients

- 8 oz House made chips
- 3 oz Pulled pork
- 1/2 cup Applewood bacon, cooked, diced
- 3 oz Hot italian sausage, cooked, crumbled
- 1 cup Cole slaw
- 1/2 cup Pickles, chopped
- 2 cups Three cheese blend
- 2 fl oz **Korean Taco Sauce (KG5023HG)**
- 2 fl oz **Home Style Ranch Dressing (KE0777)**
- 2 tbsp Scallions, bias cut

directions

1. Deep fry chips at 350°F until golden brown.
2. Place onto oven table tray and layer with all ingredients in the order listed.
3. Place in oven to melt cheese. Remove from oven and drizzle with Korean Taco Sauce (KG5023HG) and Home Style Ranch Dressing (KE0777).
4. Garnish with scallions.