Pulled Pork Nachos with Sriracha Slaw

**Ingredients:**

* ¾ cup water
* ¼ cup apple cider vinegar
* 2 tablespoons sriracha sauce
* 2 teaspoons white sugar
* 1 teaspoon oregano
* 1 teaspoon salt
* 1 (14 ounce) package classic coleslaw mix (such as Dole®)
* ½ small red onion, thinly sliced
* 1 (12 ounce) bag tortilla chips
* 3 cups cooked pulled pork
* 2 cups shredded Cheddar cheese

**Directions:**

1. Combine water, vinegar, sriracha, sugar, oregano, and salt in a saucepan and bring to a boil. Turn off heat, stir, and let cool for 10 minutes.
2. Combine coleslaw and onion in a large bowl. Pour sriracha mixture on top, stir, and set aside while you prepare nachos.
3. Set an oven rack about 6 inches from the heat source and preheat the oven's broiler on low setting, if available.
4. Spread tortilla chips on a baking sheet and scatter pulled pork on top. Top with shredded Cheddar cheese.
5. Broil nachos in the preheated oven until cheese is melted, about 6 minutes. Top with sriracha slaw.