BBQ Pork Loaded Baked Potatoes Recipe

**Ingredients**

* 8 medium-size russet potatoes (about 8 oz. each)
* 2 tablespoons olive oil
* 1 large yellow onion, thinly sliced
* 1 large red bell pepper, thinly sliced vertically
* 1/4 teaspoon kosher salt
* 1/4 teaspoon black pepper
* 8 ounces Monterey Jack cheese, shredded (about 2 cups)
* 1 1/2 pounds pulled smoked pork, warmed
* 2 cups corn chips (such as Fritos), coarsely crushed
* 2 small ripe avocados, diced
* 1 1/2 cups barbecue sauce
* 1/4 cup chopped fresh cilantro
* 1 (14-oz.) package coleslaw mix
* 3/4 cup white barbecue sauce

**Directions**

1. Preheat oven to 400°F. Place potatoes on an aluminum foil-lined large rimmed baking sheet. Bake in preheated oven until very tender, about 45 minutes.
2. Meanwhile, heat oil in a large skillet over medium. Add onion slices, and cook, stirring often, until tender and lightly browned, 5 to 7 minutes. Add bell pepper, and cook, stirring often, 5 minutes. Remove from heat, and sprinkle with salt and black pepper.
3. Cut a lengthwise slit down center of each potato (do not cut all the way through); squeeze sides to open. Slightly mash cooked potato pulp, and push toward opening. Top with cheese, pork, onion mixture, corn chips, and avocado; drizzle with barbecue sauce, and sprinkle with cilantro.
4. Toss together coleslaw mix and white barbecue sauce; serve with pork-stuffed potatoes.