Wasabi Pork Nachos

**Ingredients:**

* 1 (18 ounce) package tortilla chips
* ½ pound cooked pulled pork
* 1 tablespoon reduced-sodium soy sauce
* ½ teaspoon Chinese five-spice powder
* 1 cup shredded Cheddar cheese
* ¼ cup sour cream
* 2 teaspoons water
* ½ teaspoon wasabi paste
* 2 cups shredded cabbage with carrot
* ¼ cup sliced green onion
* ¼ cup snipped fresh cilantro

**Directions:**

1. Preheat the oven to 425 degrees F (220 degrees C). Arrange chips on a foil-lined 10x15-inch baking pan.
2. Toss pork, soy sauce, and five-spice powder together in a bowl. Top chips with pork mixture and Cheddar cheese.
3. Bake in the preheated oven until cheese is melted and pork is heated through, about 5 minutes.
4. Stir sour cream, water, and wasabi paste together in a small bowl.
5. Top nachos with coleslaw mix, green onion, and cilantro. Drizzle with wasabi sour cream.