

Beef on Weck Nachos

Ingredients

Beef on Weck Nachos

- 3 oz roast beef, thin sliced
- 1 T AU JUS
- 1 each dill pickle spears
- 1 T caraway seed, toasted
- 2 T or drizzle Horseradish Cream Sauce
- Drizzle 1/2 jar queso blanco, warm
- 3 oz TOSTITOS® Crispy Rounds

Horseradish Cream Sauce

- 1 ½ tsp prepared horseradish
- 1/4 cup mayo
- 2 tbsp sour cream
- 1 tbsp heavy cream
- 1 tsp Dijon mustard
- 1/8 tsp black pepper

Au Jus

- 1 qt beef stock
- 1 packet Au Jus, powder mix
- 1 tbsp salt

How to make it

[title]For the Beef on Weck Nachos:

2. Place TOSTITOS® Crispy Rounds into a bowl/dish.
3. Layer with the warm queso blanco.
4. Top with the roast beef, Au Jus, and the Horseradish Cream Sauce.
5. Finish with the caraway seed and one dill pickle spear.

[title]For the Horseradish Cream Sauce:



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	5 min	20 min	4-6

Made with



TOSTITOS® Crispy Rounds

7. In a small bowl whisk together all the ingredients until smooth.

[title]For the Au Jus:

9. In a small saucepan heat up the beef stock.
10. When at a slow boil whisk in the Au Jus mix and the salt.
11. Simmer for 5 minutes.
12. Keep warm.