

Bratwurst and Caramelized Onion Nachos

Ingredients

CARMELIZED ONIONS

- 2 tbsp canola oil
- 1 large yellow onion, sliced
- 1/2 tsp salt
- 1/4 tsp pepper

QUESO

- 2 cans Fritos® Mild Cheddar Cheese Dip
- 1/2 cup evaporated milk

NACHOS

- 1 bag TOSTITOS® Original Restaurant Style
- 8 oz bratwurst, cooked, cut into bite-sized pieces
- 2 tbsp spicy brown mustard

How to make it

[title]For Caramelized Onions:

2. Heat canola oil in skillet over medium heat.
3. Add onion, salt, and pepper.
4. Cook, stirring occasionally, until onions are soft and translucent.
5. Lower heat and cook, stirring occasionally, until onions are lightly caramelized (about 20 minutes).

[title]For Queso:

7. Warm Fritos® Mild Cheddar Cheese Dip together with evaporated milk, stirring frequently, until queso is heated through.

[title]For Nachos:



PREP
TIME
10 min



COOK
TIME
30 min



TOTAL
TIME
40 min



SERVINGS
4-6

Made with



Fritos® Mild Cheddar Cheese Dip

9. Spread TOSTITOS® chips evenly on sheet pan.
10. Drizzle queso over chips.
11. Sprinkle bratwurst and caramelized onions over queso.
12. Drizzle mustard over nachos.
13. Serve immediately.