

# Fourth Down Nachos

## Ingredients

- 1 bag TOSTITOS® Cantina Traditional
- 1/3 cup shredded mozzarella cheese
- 1/3 cup shredded provolone cheese
- 1/3 cup shredded cheddar cheese
- 1/4 cup cold cream cheese, chopped
- 1/4 cup chopped sundried tomatoes
- 1 jalapeño, seeded and chopped
- 2 green onions, sliced
- 2 tbsp chopped cilantro

## How to make it

1. Preheat broiler to high.
2. Arrange 1/2 bag of TOSTITOS® Cantina Traditional in layers on pizza pan with mozzarella, provolone, cheddar cheese and cream cheese.
3. Sprinkle with sundried tomatoes and jalapeños.
4. Broil for 2 to 3 minutes, until cheese is melted.
5. Garnish with jalapeños, green onion and cilantro.
6. Serve with salsa to a room full of high fives and aye yi yis.



| PREP<br>TIME | COOK<br>TIME | TOTAL<br>TIME | SERVINGS |
|--------------|--------------|---------------|----------|
| 10 min       | 2-3 min      | 12 min        | 8        |

## Made with



**TOSTITOS® Cantina Traditional**