

Frita Cubana Nachos

Ingredients

Cubana Sauce

- 2 tbsp vegetable oil
- 3/4 cup sweet onion, diced
- 1 cup tomato sauce, canned
- 1/3 cup mojo, bottled
- 1/2 cup sofrito, jarred
- 1 ½ tbsp sazón completa
- 1 tsp dried oregano
- 1/2 tsp ground cumin

Frita Cubana Meat

- 1/2 lb ground beef, 90/10
- 1/2 lb ground beef chorizo
- 1 tbsp adobo seasoning

Nachos

- 1 bag TOSTITOS® Original Restaurant Style
- 1 ½ cups cubana sauce
- 1 lb frita cubana meat
- 3 fried eggs
- 1 ½ cups shoestring potatoes
- Juice of 1 lime

How to make it

[title]For Queso:

2. Heat vegetable oil over medium heat in small saucepan.
3. When hot, add sweet onion and cook for 2 minutes. Stir constantly.
4. Add tomato sauce, mojo, and sofrito. Simmer for 2 minutes. Stir constantly.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	10

Made with



TOSTITOS® Original Restaurant Style

5. Add sazón completa, dried oregano, and ground cumin. Stir to combine.
6. Lower heat. Keep warm.

[title]For Cubana Meat:

8. Heat pan over high heat. Add chorizo and ground beef.
9. Add abodo seasoning and cook for 10 minutes, breaking up meat into small pieces.
10. Lower heat. Keep warm.

[title]For Nachos:

12. Spread TOSTITOS® chips evenly on sheet pan.
13. Drizzle Cubana sauce over chips.
14. Sprinkle Frita Cubana meat over nachos.
15. Fry 3 eggs sunny side up and place over nachos.
16. Top nachos with shoestring potatoes.
17. Sprinkle with lime juice.
18. Serve immediately.