

Half-Smoke Nachos

Ingredients

QUESO

- 2 tbsp vegetable oil
- 1 cup chopped onion
- 2 cans Fritos® Mild Cheddar Cheese Dip
- 1/2 cup evaporated milk

NACHOS

- 1 bag TOSTITOS® Original Restaurant Style
- 1 lb half-smokes, cooked, cut into bite-sized pieces
- 2 tbsp spicy brown mustard
- 1/2 cup crispy fried onions



PREP
TIME
10 min



COOK
TIME
10 min



TOTAL
TIME
20 min



SERVINGS
6

How to make it

[title]For Queso:

2. Heat vegetable oil in medium-sized pot over medium heat.
3. Add onion.
4. Cook, stirring occasionally, until onions are soft and translucent.
5. Add Fritos® Mild Cheddar Cheese Dip and evaporated milk.
6. Cook, stirring frequently, until queso is heated through.

[title]For Nachos:

8. Spread TOSTITOS® chips evenly on sheet pan.
9. Drizzle queso over chips.
10. Sprinkle half-smokes over queso.
11. Drizzle mustard over nachos.
12. Sprinkle with crispy fried onions.
13. Serve immediately.

Made with



Fritos® Mild Cheddar Cheese Dip