

Lucky Seven Nachos

Ingredients

Lucky Seven Nachos

- 4 cups Cheese Sauce, see sub recipe
- 1 steak sliced thin
- 1 cup Caramelized Onion, see sub recipe
- 4 oz lobster, cooked, chopped
- 1 tbsp parsley, chopped fine
- 1 cup cheddar cheese
- 1 cup gouda cheese, shredded
- 1 bag TOSTITOS® Original Restaurant Style

Cheese Sauce

- 1 jar TOSTITOS® Queso Blanco Dip
- 1 cup cheddar cheese, shredded
- 1 cup gouda, shredded

Caramelized Onion

- 1 onion, yellow, sliced thin
- 1 tbsp oil, vegetable

How to make it

[title]For the Lucky Seven Nachos:

2. Place a handful of TOSTITOS® Restaurant Style chips on a sheet tray.
3. Pour half of the Cheese Sauce over the chips and spread the Caramelized Onions over the chips.
4. Cover with the rest of the chips.
5. Place the sliced Steak and Lobster over the chips and pour the rest of the Cheese Sauce over the steak and lobster.
6. Top with remaining gouda and cheddar cheese.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	4

Made with



TOSTITOS® Original Restaurant Style

7. Place sheet tray in a boiler on high for 1-2 minutes until the cheese is melted.
8. Top with the chopped parsley and serve.

[title]For the Cheese Sauce:

10. In a small saucepan place the smooth and cheesy sauce and heat on low.
11. Slowly add the cheddar cheese until fully melted.
12. Repeat with the gouda.

[title]For the Caramelized Onion:

14. In a small skillet slowly caramelize the onions over medium-low heat for about 15-20 minutes.
15. Stirring occasionally to avoid burning the onions.