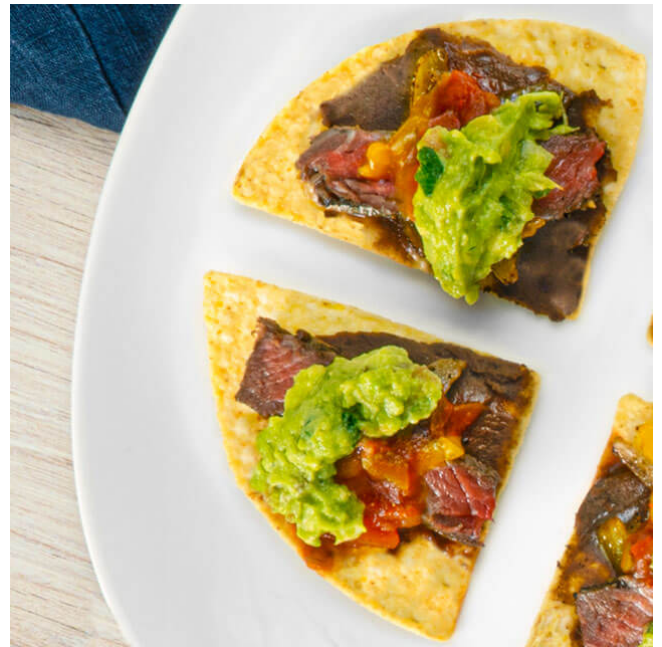


Ribeye Nachos

Ingredients

- 1 bag TOSTITOS® Original Restaurant Style
- 2 12 oz ribeye steaks, trimmed of excess fat
- 2 tbsp butter
- 1 yellow onion, sliced thin
- 1 jar TOSTITOS® Restaurant Style Salsa
- 1 cup grated cheddar cheese
- 1 cup grated pepper jack cheese
- 1 jar TOSTITOS® Avocado Salsa
- Salt & pepper to taste



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	6-8

How to make it

1. Season steaks liberally with salt and pepper and grill to rare.
2. In skillet over medium-high heat, melt butter and onions. Season with salt and pepper. Cook stirring frequently until light brown. Remove from heat.
3. Thinly slice steaks and cut into thirds. Mix steak with onions and warm for a few minutes.
4. Arrange layer of TOSTITOS® on oven-proof platter. Top with salsa, half of steak mixture, and half of cheeses. Repeat with additional layer. Place platter in 400° oven for 3-5 minutes to melt cheese.
5. Top with TOSTITOS® Avocado Salsa Dip and serve.

Made with



TOSTITOS® Original Restaurant Style