

Sizzling Fajita Nachos

Ingredients

SW FAJITA QUESO:

- 1 jar TOSTITOS® Dip-etizers® Four Cheese Queso
- 1/4 cup evaporated milk
- 1 tbsp chili powder
- 1 tsp ground cumin
- 1/2 tsp garlic powder
- 1 cup pepper jack cheese, shredded
- 1/2 cup tomato, diced
- 1/4 cup cilantro, rough chopped

SW GRILLED SKIRT STEAK

- 1 lb angus skirt steak
- 1 ½ tbsp southwest seasoning

SW FAJITA VEGGIES:

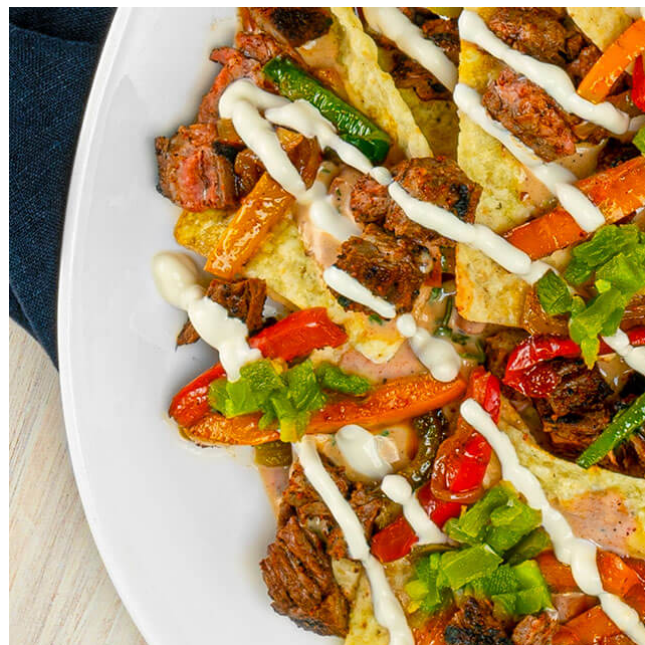
- 1/2 cup vegetable oil
- 1/2 poblano, de-seeded and sliced
- 1/2 red bell pepper, de-seeded and sliced
- 1/2 yellow bell pepper, de-seeded and sliced
- 1/2 yellow onion, sliced
- 1 tbsp southwest seasoning

NACHOS:

- 1 bag TOSTITOS® Original Restaurant Style
- 1/2 cup sour cream
- 2 tbsp chopped pickled jalapeño
- Juice of 1 lime

How to make it

[title]SW FAJITA QUESO:



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	20 min	25 min	6

Made with



TOSTITOS® Original Restaurant Style

2. Warm TOSTITOS® dip and evaporated milk in small saucepan.
3. Add chili powder, ground cumin, and garlic powder. Heat until simmering.
4. Add pepper jack cheese and cook, stirring frequently, until completely melted. Stir in tomato and cilantro.

[title]SW GRILLED SKIRT STEAK:

6. Preheat grill on high heat.
7. Season skirt steak with seasoning. Grill to desired temperature.
8. Remove from grill and rest. Chop into 1/2 inch cubes.

[title]SW FAJITA VEGGIES:

10. Place oil in skillet over high heat.
11. Sauté peppers and onion on high. Add southwest seasoning. Cook until beginning to char.

[title]NACHOS:

13. Spread TOSTITOS® chips evenly on sheet pan and drizzle SW fajita queso over chips.
14. Sprinkle chopped SW grilled skirt steak and fajita veggies over nachos.
15. Place small dollops of sour cream throughout nachos, sprinkle with jalapeños, and a squeeze of lime juice.