

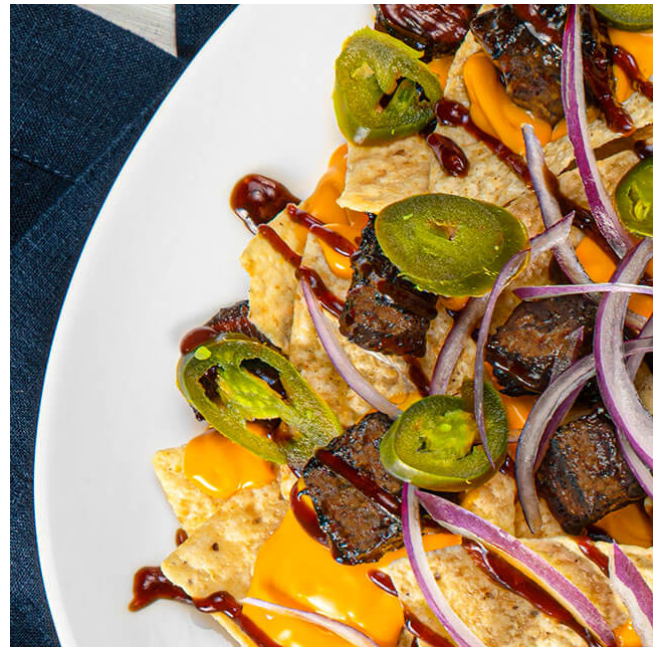
Smoky Burnt End Nachos

Ingredients

- 1 bag TOSTITOS® Original Restaurant Style
- 1 lb chopped or shredded KC style burnt ends
- 1/2 cup red onion, small chopped
- 1/2 cup Fritos® Mild Cheddar Cheese Dip, heated
- 1/2 cup KC Style BBQ Sauce, heated
- Sliced pickled jalapeños

How to make it

1. Spread TOSTITOS® chips evenly on serving tray.
2. Pour cheddar cheese sauce over TOSTITOS® chips.
3. Evenly distribute burnt ends.
4. Drizzle BBQ sauce over burnt ends.
5. Top with red onions and pickled jalapeños.
6. Serve immediately.



PREP
TIME
20 min



COOK
TIME
10 min



TOTAL
TIME
30 min



SERVING
6

Made with



TOSTITOS® Original Restaurant Style