

TOSTITOS® Plus Salsas and Dips

Ingredients

TOSTITOS® Salsa Plus

- 1 ½ cups TOSTITOS® Restaurant Style Salsa
- 1/2 cup puréed fresh tomato
- 2 tbsp finely minced onion
- 1 tsp chopped garlic
- 2 tbsp chopped fresh jalapeño
- 2 tbsp chopped cilantro
- Juice of 1 lime

TOSTITOS® Avocado Salsa Plus

- 1 ½ cups TOSTITOS® Avocado Salsa
- 1 small avocado (peeled and mashed smooth)
- 1/4 cup buttermilk
- 1 tbsp finely minced onion
- 1/2 tsp chopped garlic
- 2 tbsp chopped fresh jalapeño
- 2 tbsp chopped cilantro
- Juice of 1 lime

TOSTITOS® Salsa Con Queso Plus

- 1 ½ cups TOSTITOS® Salsa Con Queso
- 1/4 cup chicken or vegetable broth
- 1/2 cup diced fresh tomato
- 2 tbsp finely minced onion
- 1 tsp chopped garlic

How to make it

[title]TOSTITOS® Salsa Plus

2. Mix all ingredients together and refrigerate for at least 2 hours before serving.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	15 min	20 min	2

Made with



TOSTITOS® Restaurant Style Salsa

[title]TOSTITOS® Avocado Salsa Plus

4. Mix all ingredients together and refrigerate for at least 2 hours before serving.

[title]TOSTITOS® Salsa Con Queso Plus

6. In a small sauce pot, combine the broth, tomato, onion, garlic and green chiles and simmer for 10 minutes but don't boil.
7. Add the TOSTITOS® Salsa con Queso and warm for 5 minutes, then stir in the cheddar cheese until melted.