

# TOSTITOS® Style Arizona Crisp Cheese

## Ingredients

- 2 flour tortillas, burrito size
- 3 tbsp unsalted butter, softened
- 3 cups grated Mexican blend cheese
- 1 cup TOSTITOS® Cantina Traditional
- 1 can fire roasted green chiles
- 1 jalapeño pepper, chopped
- 3 scallions, thinly sliced
- 1 bottle TOSTITOS® Toppers™ Fire Roasted Red Chili Pepper Sauce

## How to make it

1. Preheat the oven to 325°F.
2. Brush tortillas with a little butter on each side evenly. Place tortillas on a wire rack on a baking sheet. Bake for 20 to 25 minutes, turning halfway through until crisp and golden brown.
3. Remove from oven, turn oven up to 500°F, then sprinkle half of the broken Tostitos evenly over the tortillas and then spread evenly with a layer of cheese, then with green chiles and jalapeño.
4. Return tortillas to oven for about 5 minutes, until cheese(s) start to bubble.
5. Remove from the oven, top with scallions and the remaining broken Tostitos, then drizzle with Tostitos Toppers™ Red Chili Pepper Sauce and cut into wedges. Serve immediately.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	30 min	40 min	4

## Made with



**TOSTITOS® Cantina Traditional**