

Beef on Weck Nachos

Ingredients

Beef on Weck Nachos

- 3 oz Roast beef, thin sliced
- 1 T AU JUS
- 1 Ea Dill Pickle spears
- 1 T Caraway seed, toasted
- 2 T or Drizzle HORSERADISH CREAM SAUCE
- Drizzle ½ Jar Queso Blanco, warm
- 3 oz TOSTITOS® Crispy Rounds

HORSERADISH CREAM SAUCE TOSTITOS® Crispy Rounds

- 1 ½ Tsp. Prepared Horseradish
- ¼ Cup Mayo
- 2 Tbsp. Sour Cream
- 1 Tbsp. Heavy cream
- 1 tsp. Dijon mustard
- 1/8 tsp. Black pepper

AU JUS

- 1 Qt Beef Stock
- 1 Packet Au Jus, Powder mix
- 1 Tbsp. Salt

How to make it

[title]For the Beef on Weck Nachos:

2. Place TOSTITOS® Crispy Rounds into a bowl/dish.
3. Layer with the warm Queso Blanco.
4. Top with the Roast beef, Au Jus, and the HORSERADISH CREAM SAUCE.



PREP
TIME
20 mins



COOK
TIME
-



TOTAL
TIME
-



SERVING
4-6

Made with

5. Finish with the Caraway seed and one Dill pickle spear.

[title]For the HORSERADISH CREAM SAUCE:

7. In a small bowl whisk together all the ingredients until smooth.

[title]For the AU JUS:

9. In a small saucepan heat up the beef stock.
10. When at a slow boil whisk in the Au Jus mix and the salt.
11. Simmer for 5 minutes.
12. Keep warm.