

# Bratwurst and Caramelized Onion Nachos

## Ingredients

### CARAMELIZED ONIONS

- 2 tbsp. canola oil
- 1 large yellow onion, sliced
- ½ tsp. salt
- ¼ tsp. pepper

### QUESO

- 2 cans Fritos Mild Cheddar Cheese Dip
- ½ cup evaporated milk

### NACHOS

- 1 bag TOSTITOS® Original Restaurant Style
- 8 oz. bratwurst, cooked, cut into bite-sized pieces
- 2 tbsp. spicy brown mustard

## How to make it

[title]For Caramelized Onions:

2. Heat canola oil in skillet over medium heat.
3. Add onion, salt, and pepper.
4. Cook, stirring occasionally, until onions are soft and translucent.
5. Lower heat and cook, stirring occasionally, until onions are lightly caramelized (about 20 minutes).

[title]For Queso:

7. Warm Fritos Mild Cheddar Cheese Dip together with evaporated milk, stirring frequently, until queso is heated through.

[title]For Nachos:



PREP  
TIME  
40 mins



COOK  
TIME  
-



TOTAL  
TIME  
-



SERVING  
4-6

Made with

9. Spread TOSTITOS® chips evenly on sheet pan.
10. Drizzle queso over chips.
11. Sprinkle bratwurst and caramelized onions over queso.
12. Drizzle mustard over nachos.
13. Serve immediately.