

Deep Fried Squeaky Cheese Curd Nachos

Ingredients

CHEESE CURDS

- ½ lb Cheese curds, broken up
- 1 cup Flour
- 4 Eggs, beaten
- 1 cup Italian style bread crumbs
- Vegetable oil, for frying

QUESO

- 2 tbsp. Vegetable oil
- 1 cup Chopped onion
- ½ lb Cooked bratwurst, chopped
- 2 cans Fritos Mild Cheddar Cheese Dip
- ½ cup Evaporated milk

NACHOS

- 1 bag TOSTITOS® Original Restaurant Style
- Ranch dressing (optional)
- Hot sauce (optional)

How to make it

[title]For Cheese Curds:

2. Place flour, beaten eggs, and bread crumbs in 3 separate bowls.
3. Coat cheese curds first with flour, then with egg, and finally with bread crumbs.
4. Freeze coated cheese curds for 1 hour.
5. Pour about 2 inches of vegetable oil into large skillet.
6. Heat oil over medium heat to 350 degrees.
7. Fry a few curds at a time, for about 1 minute, until golden brown on all sides.



PREP
TIME
30 mins



COOK
TIME
1.5 hrs



TOTAL
TIME
-



SERVING
6

Made with

8. Drain on paper towels.

[title]For Queso:

10. Heat vegetable oil in medium-sized pot over medium heat.

11. Add onion.

12. Cook, stirring occasionally, until onions are soft and translucent.

13. Add bratwurst.

14. Cook, stirring frequently, until bratwurst is heated through.

15. Add Fritos Mild Cheddar Cheese Dip and evaporated milk.

16. Cook, stirring frequently, until queso is heated through.

[title]For Nachos:

18. Spread TOSTITOS® chips evenly on sheet pan.

19. Drizzle queso over chips.

20. Sprinkle fried cheese curds over queso.

21. Drizzle with ranch dressing and/or hot sauce (optional).

22. Serve immediately.