

Deviled Crab Nachos

Ingredients

DEVIL SAUCE

- 2 tbsp. canola oil
- 1 large yellow onion, finely chopped
- ½ red bell pepper, seeds and stem removed, finely chopped
- 2 garlic cloves, finely chopped
- 1½ tsp. salt
- ¾ tsp. crushed red pepper
- 1 bay leaf
- ¾ tsp. sugar
- 3 oz. tomato paste
- ¾ cup chicken stock

QUESO

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

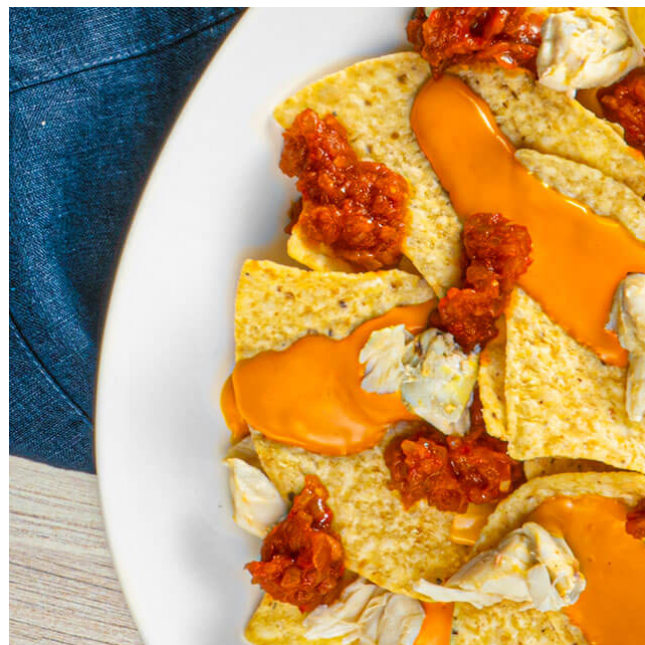
NACHOS

- 1 bag TOSTITOS® Original Restaurant Style
- 8 oz. lump crab meat (cooked)
- 1 lemon

How to make it

[title]For Devil Sauce:

2. Heat canola oil in skillet over medium heat.
3. Add onion, red bell pepper, garlic, and salt.
4. Cook, stirring occasionally, until onions are soft and translucent.
5. Stir in crushed red pepper, bay leaf, and sugar. Cook for 1 minute.
6. Add tomato paste. Lower heat, and cook, stirring occasionally, until mixture begins to stick to the bottom of the pan, about 20



PREP
TIME
30 mins



COOK
TIME
-



TOTAL
TIME
-



SERVING
6

Made with

minutes.

7. Stir in chicken stock, scraping the bottom of the pan and mixing thoroughly.
8. Remove bay leaf before using.

[title]For Queso:

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

[title]For Nachos:

12. Spread TOSTITOS® chips evenly on sheet pan.
13. Drizzle queso over chips.
14. Sprinkle crab meat over queso.
15. Drizzle with devil sauce.
16. Squeeze lemon juice over nachos.
17. Serve immediately.