

Frita Cubana Nachos

Ingredients

Cubana Sauce

- 2 tbsp Vegetable Oil
- ¾ cup Sweet Onion, diced
- 1 cup Tomato Sauce, canned
- ½ cup Mojo, bottled
- ½ cup Sofrito, jarred
- 1 ½ tbsp Sazon Completa
- 1 tsp Dried Oregano
- ½ tsp Ground Cumin

Frita Cubana Meat

- ½ lb Ground Beef, 90/10
- ½ lb Ground Beef Chorizo
- 1 tbsp Adobo Seasoning

Nachos

- 1 bag TOSTITOS® Original Restaurant Style
- 1 ½ cup Cubana Sauce
- 1 lb Frita Cubana Meat
- 3 Fried Eggs
- 1 ½ cup Shoestring Potatoes
- Juice of 1 Lime

How to make it

[title]For Queso:

2. Heat vegetable oil over medium heat in small saucepan.
3. When hot, add sweet onion and cook for 2 minutes. Stir constantly.
4. Add tomato sauce, mojo, and sofrito. Simmer for 2 minutes. Stir constantly.



PREP
TIME
20 mins



COOK
TIME
-



TOTAL
TIME
-



SERVING
10

Made with

5. Add sazón completa, dried oregano, and ground cumin. Stir to combine.
6. Lower heat. Keep warm.

[title]For Cubana Meat:

8. Heat pan over high heat. Add chorizo and ground beef.
9. Add abodo seasoning and cook for 10 minutes, breaking up meat into small pieces.
10. Lower heat. Keep warm.

[title]For Nachos:

12. Spread TOSTITOS® chips evenly on sheet pan.
13. Drizzle Cubana sauce over chips.
14. Sprinkle Frita Cubana meat over nachos.
15. Fry 3 eggs sunny side up and place over nachos.
16. Top nachos with shoestring potatoes.
17. Sprinkle with lime juice.
18. Serve immediately.