

Maryland Blue Crab Nachos

Ingredients

CHESAPEAKE BAY QUESO

- 3 tbsp Butter
- 1 cup Chopped onion
- 1/4 cup Chopped celery
- 1 tsp Garlic powder
- 1 jar TOSTITOS® Queso Blanco Dip
- ½ cup Evaporated milk
- 1 cup Grated medium cheddar
- 5 tsp Chesapeake Bay seasoning
- 1 ½ tbsp Dijon mustard
- 2 tbsp Garlic & Herb Cheese Spread

NACHOS

- 1 bag TOSTITOS® Original Restaurant Style
- 1 batch Chesapeake Bay Queso
- 2 tbsp Chopped flat leaf parsley
- 1 cup Blue Crab Meat
- Juice of 1 lemon
- Chesapeake Bay seasoning

How to make it

[title]Chesapeake Bay Queso:

2. Melt butter in medium-sized pot over medium heat.
3. Add onion, celery, garlic powder, salt, and Chesapeake Bay seasoning.
4. Cook, stirring occasionally, until vegetables are soft and onions are translucent.
5. Add TOSTITOS® Queso Blanco Dip and evaporated milk.



PREP
TIME
20 mins



COOK
TIME
-



TOTAL
TIME
-



SERVING
10

Made with

6. Cook on low heat for 10 minutes, stirring frequently.
7. Stir in cheddar cheese, Dijon mustard, and Garlic & Herb Cheese Spread. Cook 5 minutes to melt cheese thoroughly.
8. Keep warm until ready to serve.

[title]For Nachos:

10. Spread TOSTITOS® chips evenly on sheet pan.
11. Drizzle Chesapeake Bay Queso over chips.
12. Sprinkle crab over nachos.
13. Sprinkle Chesapeake Bay seasoning over crab.
14. Sprinkle with parsley and lemon juice.