

Philly Cheesesteak Nachos

Ingredients

Nachos:

- 1 bag TOSTITOS® Original Restaurant Style
- 12 oz. Thinly Sliced Beef, Ribeye
- 1 Yellow Onion, Thinly sliced
- 1 Red Bell Pepper, Thinly sliced
- 1 Green Bell Pepper, Thinly sliced
- 1 stick Butter, unsalted
- Kosher Salt
- Black Pepper

Wiz:

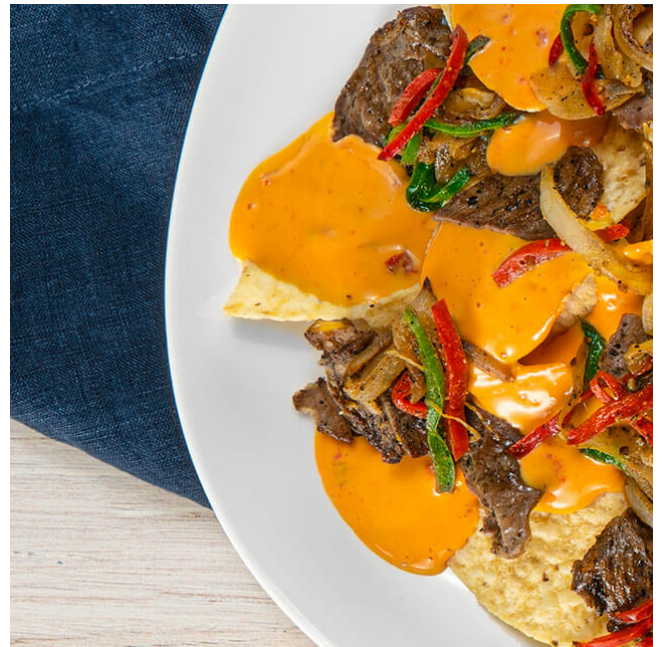
- 1-8 oz bottle Cheese spread, American
- 1 Can Fritos Mild Cheddar Dip

How to make it

[title]Nachos:

2. Preheat griddle or sauté pan to medium-low heat.
3. Melt half of butter. Add onions and peppers. Slowly cook onions and peppers until onions are caramelized, about 15 minutes.
4. Remove onions and peppers from griddle/pan and add other half of butter.
5. Once melted gradually increase temperature to medium-high.
6. Add sliced ribeye and cook for 1-2 minutes or until beef is fully cooked. Season with salt and pepper.
7. To make Wiz, combine entire bottle of cheese spread and Fritos Dip in pot and heat on low until heated through (approximately 5 minutes).

[title]Instructions:



PREP
TIME
15 mins



COOK
TIME
-



TOTAL
TIME
-



SERVING
4

Made with

9. Spread TOSTITOS® chips evenly on serving tray.
10. Distribute cooked Ribeye.
11. Top with yellow onion and peppers.
12. Drizzle cheese wiz over top.
13. Serve immediately.