

# Sizzling Fajita Nachos

## Ingredients

### SW FAJITA QUESO:

- 1 jar Tostitos® Dip-etizers® Four Cheese Queso
- ¼ cup Evaporated milk
- 1 tbsp Chili powder
- 1 tsp Ground cumin
- ½ tsp Garlic powder
- 1 cup Pepper Jack cheese, shredded
- ½ cup Tomato, diced
- ¼ cup Cilantro, rough chopped

### SW GRILLED SKIRT STEAK

- 1 lb Angus skirt steak
- 1 ½ tbsp Southwest seasoning

### SW FAJITA VEGGIES:

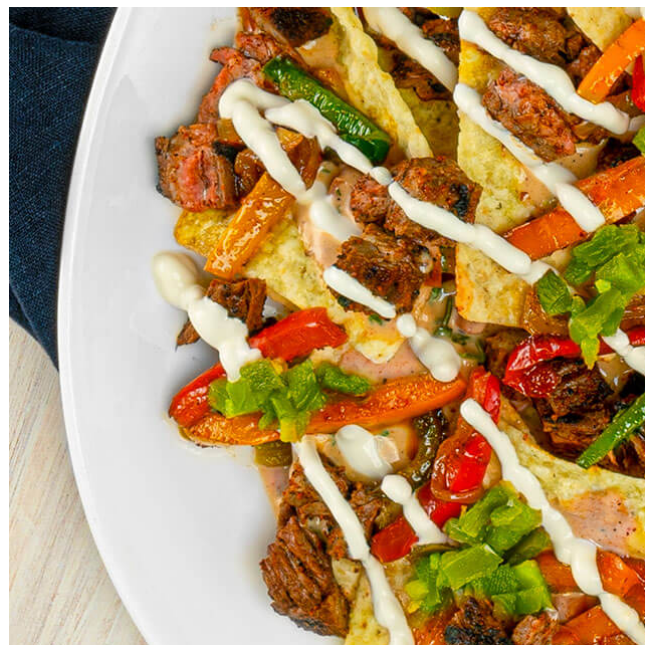
- ½ cup Vegetable oil
- ½ Poblano, de-seeded and sliced
- ½ Red bell pepper, de-seeded and sliced
- ½ Yellow bell pepper, de-seeded and sliced
- ½ Yellow onion, sliced
- 1 tbsp Southwest seasoning

### NACHOS:

- 1 bag TOSTITOS® Original Restaurant Style
- ½ cup Sour cream
- 2 tbsp Chopped pickled jalapeño
- Juice of 1 Lime

## How to make it

[title]SW FAJITA QUESO:



PREP  
TIME  
20 mins



COOK  
TIME  
-



TOTAL  
TIME  
-



SERVING  
6

## Made with

2. Warm TOSTITOS® dip and evaporated milk in small saucepan.
3. Add chili powder, ground cumin, and garlic powder. Heat until simmering.
4. Add Pepper Jack cheese and cook, stirring frequently, until completely melted. Stir in tomato and cilantro.

#### [title]SW GRILLED SKIRT STEAK:

6. Preheat grill on high heat.
7. Season skirt steak with seasoning. Grill to desired temperature.
8. Remove from grill and rest. Chop into ½ inch cubes.

#### [title]SW FAJITA VEGGIES:

10. Place oil in skillet over high heat.
11. Sauté peppers and onion on high. Add southwest seasoning. Cook until beginning to char.

#### [title]NACHOS:

13. Spread TOSTITOS® chips evenly on sheet pan and drizzle SW fajita queso over chips.
14. Sprinkle chopped SW grilled skirt steak and fajita veggies over nachos.
15. Place small dollops of sour cream throughout nachos, sprinkle with jalapeños, and a squeeze of lime juice.