

Smoked Salmon Nachos

Ingredients

Dijon Horseradish Queso

- 1 jar TOSTITOS® Queso Blanco Dip
- 4 tsp Prepared horseradish
- 1 tbsp Dijon mustard
- ½ tsp Ground black pepper
- 3 oz Cream cheese, cut into 1-inch cubes
- 4 tbsp Lemon juice
- 2 tbsp Capers
- ½ cup Parsley, rough chopped

Nachos

- 1 bag TOSTITOS® Original Restaurant Style
- 2 cups Dijon horseradish queso
- 10 oz Flaked smoked salmon
- ¼ cup Parsley, rough chopped
- Juice of 1/2 lemon

How to make it

[title]For Dijon Horseradish Queso:

2. In small sauce pan, warm TOSTITOS® Queso Blanco dip
3. Add prepared horseradish, dijon mustard, and black pepper. Heat until simmering.
4. Add cream cheese and cook, stirring frequently, until completely melted.
5. Stir in lemon juice, capers, and parsley.
6. Lower heat. Keep warm.

[title]For Nachos:

8. Spread TOSTITOS® chips evenly on sheet pan.



PREP
TIME
15 mins



COOK
TIME
-



TOTAL
TIME
-



SERVING
6

Made with

9. Drizzle queso over chips.
10. Sprinkle salmon over nachos.
11. Sprinkle with parsley and lemon juice.