

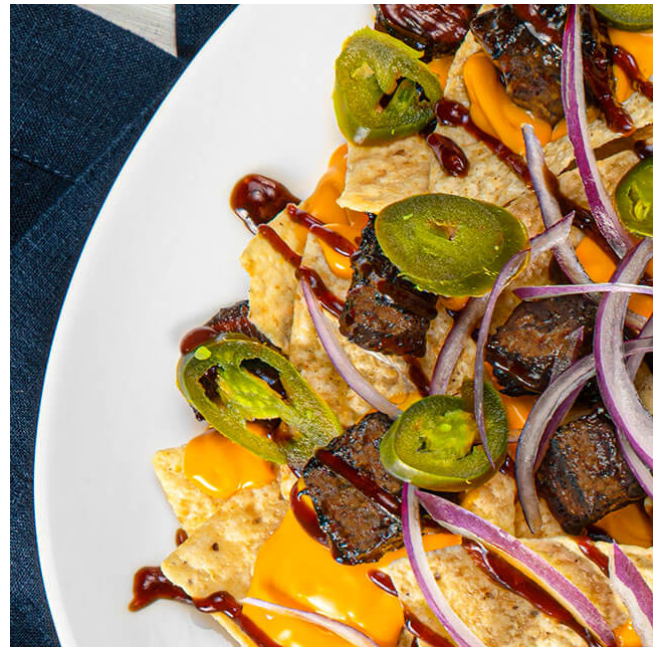
# Smoky Burnt End Nachos

## Ingredients

- 1 bag TOSTITOS® Original Restaurant Style
- 1 lb Chopped or shredded KC style Burnt Ends
- ½ cup Red onion, small chopped
- ½ cup Fritos Mild Cheddar Cheese Dip, heated
- ½ cup KC Style BBQ Sauce, heated
- Sliced Pickled Jalapenos

## How to make it

1. Spread TOSTITOS® chips evenly on serving tray.
2. Pour Cheddar cheese sauce over TOSTITOS® chips.
3. Evenly distribute burnt ends.
4. Drizzle BBQ sauce over burnt ends.
5. Top with red onions and pickled jalapeños.
6. Serve immediately.



PREP  
TIME  
20 mins



COOK  
TIME  
10 minutes



TOTAL  
TIME  
30 min



SERVING  
10

Made with