

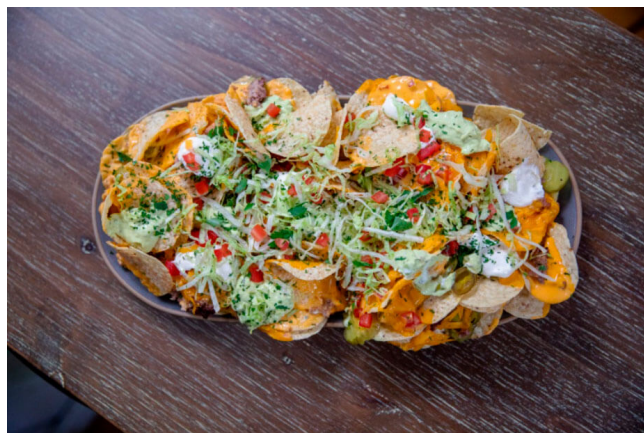
TOSTITOS® Cheeseburger Nachos

Ingredients

- 1 bag TOSTITOS® Bite Size
- 1 jar TOSTITOS® Salsa Con Queso
- 1 jar TOSTITOS® Avocado Salsa
- Leftover burgers, chopped up
- ½ head of lettuce, shredded
- 1 tomato, diced
- ½ jar hamburger pickle slices
- ½ jar pickled jalapeno slices
- 1 red onion, diced
- 1 small bunch parsley, finely chopped
- 3 slices American cheese
- 1¼ cup cheddar cheese, shredded
- ½ cup heavy cream
- ½ cup sour cream
- ½ cup mayo
- 3 cloves garlic, minced
- 1 teaspoon onion powder
- 1 teaspoon garlic powder

How to make it

1. Preheat oven to 350°.
2. While oven preheats, slowly heat up heavy cream in a small saucepan on medium low until slightly bubbly. Add in Tostitos® Salsa con Queso. Slowly add in American cheese and 1 cup of the shredded cheddar cheese. Heat until smooth and keep warm on low heat.
3. Layer an oven safe tray with Tostitos® Bite Size Rounds and top with burger meat, pickles, jalapenos, red onion, half the cheese sauce, then add another layer of Tostitos® Bite Size Rounds and cover with second half of cheese



PREP
TIME
20 mins



COOK
TIME
-



TOTAL
TIME
-



SERVING
6

Made with

sauce, tomato, and remaining cheddar cheese.
Phew, you deserve a chip!

4. Place in the oven until the cheddar cheese is mmmelted.
5. While nachos heat, mix sour cream, mayo, minced garlic, onion powder and garlic powder in a small bowl and set aside.
6. Take nachos out of oven and top with lettuce, parsley, sour cream aioli and Tostitos® Avocado Salsa.