

TOSTITOS® Style Arizona Crisp Cheese

Ingredients

- 2 Flour Tortillas, Burrito Size
- 3 Tbsp Unsalted Butter, Softened
- 3 cups Grated Mexican Blend Cheese
- 1 cup TOSTITOS® Cantina Traditional
- 1 can Fire Roasted Green Chiles
- 1 Jalapeño Pepper, Chopped
- 3 Scallions, Thinly Sliced
- 1 bottle TOSTITOS® Toppers™ Fire Roasted Red Chili Pepper Sauce

How to make it

1. Preheat the oven to 325 degrees.
2. Brush tortillas with a little butter on each side evenly. Place tortillas on a wire rack on a baking sheet. Bake for 20 to 25 minutes, turning halfway through until crisp and golden brown.
3. Remove from oven, turn oven up to 500 degrees, then sprinkle half of the broken Tostitos evenly over the tortillas and then spread evenly with a layer of cheese, then with green chiles and jalapeño.
4. Return tortillas to oven for about 5 minutes, until cheese(s) start to bubble.
5. Remove from the oven, top with scallions and the remaining broken Tostitos, then drizzle with Tostitos Toppers™ Red Chili Pepper Sauce and cut into wedges. Serve immediately



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

4

Made with