



PREP TIME

10min



COOK

TIME

10min



SERVES

6-8

## FEATURING



# TOSTITOS® Cheeseburger Nachos

## INGREDIENTS

- 1 bag TOSTITOS® Bite Size
- 1 jar TOSTITOS® Salsa Con Queso
- 1 jar TOSTITOS® Avocado Salsa
- Leftover burgers, chopped up
- 1/2 head of lettuce, shredded
- 1 tomato, diced
- 1/2 jar hamburger pickle slices
- 1/2 jar pickled jalapeño slices
- 1 red onion, diced
- 1 small bunch parsley, finely chopped
- 3 slices American cheese
- 1 ¼ cups cheddar cheese, shredded
- 1/2 cup heavy cream
- 1/2 cup sour cream
- 1/2 cup mayo
- 3 cloves garlic, minced
- 1 tsp onion powder
- 1 tsp garlic powder

## HOW TO MAKE

### DIRECTIONS

- Preheat oven to 350°F.
- 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.
- Layer an oven safe tray with TOSTITOS® Bite Size Rounds and top with burger meat, pickles, jalapeños, red onion, half the cheese sauce, then add another layer of TOSTITOS® Bite Size Rounds and cover with second half of cheese sauce, tomato, and remaining cheddar cheese. Phew, you deserve a chip!
- Place in the oven until the cheddar cheese is melted.
- While nachos heat, mix sour cream, mayo, minced garlic, onion powder and garlic powder in a small bowl and set aside.

- Take nachos out of oven and top with lettuce, parsley, sour cream aioli and TOSTITOS® Avocado Salsa.