



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.