

Juicy Lucy Nachos

INGREDIENTS

- [title]Juicy Lucy Meatballs
- **1 lb** lean ground beef
- **1/2 lb** cheddar cheese, cut into 1/4" cubes
- **1/2 tsp** salt
- **1/2 tsp** onion powder
- **1/8 tsp** ground black pepper
- [title]Nachos
- **1 bag** TOSTITOS® Original Restaurant Style
- **1 cup** TOSTITOS® Smooth and Cheesy Dip
- **1 small** yellow onion chopped and sautéed or steamed
- Dill pickle slices
- Yellow mustard



PREP TIME

5min



COOK TIME

15min



SERVES

10

FEATURING



HOW TO MAKE

DIRECTIONS

- [title]For the Juicy Lucy meatballs:
- Preheat oven to 400°F. Line baking sheet with tinfoil and coat with nonstick spray. Set aside.
- In a large bowl, combine meat, salt, pepper, and onion powder. Do not over mix, as meatballs can become dense.
- Scoop 1T of seasoned ground beef. Put 1 cube of cheese in center of beef to form ball shape. Make sure cheese is completely covered. Place evenly on prepared baking sheet.
- Bake for 15 min or until meatballs have reached 160°F.
- Lower heat. Keep warm.
- [title]For Nachos:
- Spread TOSTITOS® chips evenly on sheet pan.
- Drizzle TOSTITOS® Smooth and Cheesy Dip over chips.
- Evenly distribute the Juicy Lucy meatballs, onions and pickle slices.
- Top with drizzle of yellow mustard.
- Serve immediately.