



# Half-Smoke Nachos

## INGREDIENTS

- [title]QUESO
- **2 tbsp** vegetable oil
- **1 cup** chopped onion
- **2 cans** Fritos® Mild Cheddar Cheese Dip
- **1/2 cup** evaporated milk
- [title]NACHOS
- **1 bag** TOSTITOS® Original Restaurant Style
- **1 lb** half-smokes, cooked, cut into bite-sized pieces
- **2 tbsp** spicy brown mustard
- **1/2 cup** crispy fried onions



PREP TIME

10min



COOK TIME

10min



SERVES

6

## FEATURING



## HOW TO MAKE

### DIRECTIONS

- [title]For Queso:
- Heat vegetable oil in medium-sized pot over medium heat.
- Add onion.
- Cook, stirring occasionally, until onions are soft and translucent.
- Add Fritos® Mild Cheddar Cheese Dip and evaporated milk.
- Cook, stirring frequently, until queso is heated through.
- [title]For Nachos:
- Spread TOSTITOS® chips evenly on sheet pan.
- Drizzle queso over chips.
- Sprinkle half-smokes over queso.
- Drizzle mustard over nachos.
- Sprinkle with crispy fried onions.
- Serve immediately.