



PREP TIME

10min



COOK

TIME  
20min



SERVES

10

## FEATURING



# Maryland Blue Crab Nachos

## INGREDIENTS

- [title]CHESAPEAKE BAY QUESO
- **3 tbsp** butter
- **1 cup** chopped onion
- **1/4 cup** chopped celery
- **1 tsp** garlic powder
- **1 jar** TOSTITOS® Queso Blanco Dip
- **1/2 cup** evaporated milk
- **1 cup** grated medium cheddar
- **5 tsp** Chesapeake Bay seasoning
- **1 1/2 tbsp** Dijon mustard
- **2 tbsp** garlic & herb cheese spread
- [title]NACHOS
- **1 bag** TOSTITOS® Original Restaurant Style
- **1 batch** Chesapeake Bay Queso
- **2 tbsp** chopped flat leaf parsley
- **1 cup** Blue Crab meat
- Juice of 1 lemon
- Chesapeake Bay seasoning

## HOW TO MAKE

### DIRECTIONS

- [title]Chesapeake Bay Queso:
- Melt butter in medium-sized pot over medium heat.
- Add onion, celery, garlic powder, salt, and Chesapeake Bay seasoning.
- Cook, stirring occasionally, until vegetables are soft and onions are translucent.
- Add TOSTITOS® Queso Blanco Dip and evaporated milk.
- Cook on low heat for 10 minutes, stirring frequently.
- Stir in cheddar cheese, Dijon mustard, and garlic & herb cheese spread. Cook 5 minutes to melt cheese thoroughly.
- Keep warm until ready to serve.
- [title]For Nachos:
- Spread TOSTITOS® Original Restaurant Style chips evenly on sheet pan.
- Drizzle Chesapeake Bay Queso over chips.

- Sprinkle crab over nachos.
- Sprinkle Chesapeake Bay seasoning over crab.
- Sprinkle with parsley and lemon juice.