



Lobster Shack Nachos

INGREDIENTS

- [title]LOBSTER
- **4 tbsp** butter
- **1 lb** cooked lobster meat, cut into bite-sized pieces
- **1** lemon, juiced
- **1/2 tsp** salt
- [title]NACHOS
- **1 bag** TOSTITOS® Original Restaurant Style
- **1 jar** TOSTITOS® Queso Blanco Dip
- **1 tbsp** chopped chives



PREP TIME

10min



COOK TIME

20min



SERVES

6

FEATURING



HOW TO MAKE

DIRECTIONS

- [title]For Lobster:
- Melt butter in large skillet over medium heat.
- Add lobster.
- Cook, stirring constantly, until lobster is warmed through.
- Remove from heat.
- Add lemon juice and salt.
- Toss until well coated.
- [title]For Nachos:
- Spread TOSTITOS® Original Restaurant Style chips evenly on sheet pan.
- Drizzle warm queso over chips.
- Spoon lobster over queso, leaving behind excess butter in skillet.
- Sprinkle with chives.