



Deep Fried Squeaky Cheese Curd Nachos

INGREDIENTS

- [title]CHEESE CURDS
- **1/2 lb** cheese curds, broken up
- **1 cup** flour
- **4** eggs, beaten
- **1 cup** Italian style bread crumbs
- Vegetable oil, for frying
- [title]QUESO
- **2 tbsp** vegetable oil
- **1 cup** chopped onion
- **1/2 lb** cooked bratwurst, chopped
- **2 cans** Fritos® Mild Cheddar Cheese Dip
- **1/2 cup** evaporated milk
- [title]NACHOS
- **1 bag** TOSTITOS® Original Restaurant Style
- Ranch dressing (optional)
- Hot sauce (optional)



PREP TIME

30min



COOK TIME

1

hr30min



SERVES

6

FEATURING



HOW TO MAKE

DIRECTIONS

- [title]For Cheese Curds:
- Place flour, beaten eggs, and bread crumbs in 3 separate bowls.
- Coat cheese curds first with flour, then with egg, and finally with bread crumbs.
- Freeze coated cheese curds for 1 hour.
- Pour about 2 inches of vegetable oil into large skillet.
- Heat oil over medium heat to 350°F.
- Fry a few curds at a time, for about 1 minute, until golden brown on all sides.
- Drain on paper towels.
- [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 bratwurst.
- Cook, stirring frequently, until bratwurst is heated through.
- 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 fried cheese curds over queso.
- Drizzle with ranch dressing and/or hot sauce (optional).
- Serve immediately.