



Philly Cheesesteak Nachos

INGREDIENTS

- [title]Nachos:
- **1 bag** TOSTITOS® Original Restaurant Style
- **12 oz** thinly sliced beef, ribeye
- **1** yellow onion, thinly sliced
- **1** red bell pepper, thinly sliced
- **1** green bell pepper, thinly sliced
- **1 stick** butter, unsalted
- Kosher salt
- Black pepper
- [title]Wiz:
- **1 8 oz bottle** cheese spread, American
- **1 can** Fritos® Mild Cheddar Cheese Dip



PREP TIME

10min



COOK TIME

20min



SERVES

4

FEATURING



HOW TO MAKE

DIRECTIONS

- [title]Nachos:
- Preheat griddle or sauté pan to medium-low heat.
- Melt half of butter. Add onions and peppers. Slowly cook onions and peppers until onions are caramelized, about 15 minutes.
- Remove onions and peppers from griddle/pan and add other half of butter.
- Once melted gradually increase temperature to medium-high.
- Add sliced ribeye and cook for 1-2 minutes or until beef is fully cooked. Season with salt and pepper.
- To make Wiz, combine entire bottle of cheese spread and Fritos® Mild Cheddar Cheese Dip in pot and heat on low until heated through (approximately 5 minutes).
- [title]Instructions:
- Spread TOSTITOS® chips evenly on serving tray.
- Distribute cooked Ribeye.
- Top with yellow onion and peppers.
- Drizzle cheese wiz over top.
- Serve immediately.