



PREP TIME

10min



COOK

TIME  
20min



SERVES

10

## FEATURING



# Frita Cubana Nachos

## INGREDIENTS

- [title]Cubana Sauce
- **2 tbsp** vegetable oil
- **3/4 cup** sweet onion, diced
- **1 cup** tomato sauce, canned
- **1/3 cup** mojo, bottled
- **1/2 cup** sofrito, jarred
- **1 1/2 tbsp** sazón completa
- **1 tsp** dried oregano
- **1/2 tsp** ground cumin
- [title]Frita Cubana Meat
- **1/2 lb** ground beef, 90/10
- **1/2 lb** ground beef chorizo
- **1 tbsp** adobo seasoning
- [title]Nachos
- **1 bag** TOSTITOS® Original Restaurant Style
- **1 1/2 cups** cubana sauce
- **1 lb** frita cubana meat
- **3** fried eggs
- **1 1/2 cups** shoestring potatoes
- Juice of 1 lime

## HOW TO MAKE

### DIRECTIONS

- [title]For Queso:
- Heat vegetable oil over medium heat in small saucepan.
- When hot, add sweet onion and cook for 2 minutes. Stir constantly.
- Add tomato sauce, mojo, and sofrito. Simmer for 2 minutes. Stir constantly.
- Add sazón completa, dried oregano, and ground cumin. Stir to combine.
- Lower heat. Keep warm.
- [title]For Cubana Meat:
- Heat pan over high heat. Add chorizo and ground beef.
- Add abodo seasoning and cook for 10 minutes, breaking up meat into small pieces.

- Lower heat. Keep warm.
- [title]For Nachos:
- Spread TOSTITOS® chips evenly on sheet pan.
- Drizzle Cubana sauce over chips.
- Sprinkle Frita Cubana meat over nachos.
- Fry 3 eggs sunny side up and place over nachos.
- Top nachos with shoestring potatoes.
- Sprinkle with lime juice.
- Serve immediately.