



# Beef on Weck Nachos

## INGREDIENTS

- [title]Beef on Weck Nachos
- **3 oz** roast beef, thin sliced
- **1 T** AU JUS
- **1 each** dill pickle spears
- **1 T** caraway seed, toasted
- **2 T or drizzle** Horseradish Cream Sauce
- **Drizzle 1/2 jar** queso blanco, warm
- **3 oz** TOSTITOS® Crispy Rounds
- [title]Horseradish Cream Sauce
- **1 ½ tsp** prepared horseradish
- **1/4 cup** mayo
- **2 tbsp** sour cream
- **1 tbsp** heavy cream
- **1 tsp** Dijon mustard
- **1/8 tsp** black pepper
- [title]Au Jus
- **1 qt** beef stock
- **1 packet** Au Jus, powder mix
- **1 tbsp** salt



PREP TIME

15min



COOK TIME

5min



SERVES

4-6

## FEATURING



## HOW TO MAKE

### DIRECTIONS

- [title]For the Beef on Weck Nachos:
- Place TOSTITOS® Crispy Rounds into a bowl/dish.
- Layer with the warm queso blanco.
- Top with the roast beef, Au Jus, and the Horseradish Cream Sauce.
- Finish with the caraway seed and one dill pickle spear.
- [title]For the Horseradish Cream Sauce:
- In a small bowl whisk together all the ingredients until smooth.
- [title]For the Au Jus:
- In a small saucepan heat up the beef stock.
- When at a slow boil whisk in the Au Jus mix and the salt.
- Simmer for 5 minutes.
- Keep warm.