



PREP TIME

10min



COOK

TIME  
30min



SERVES

4-6

## FEATURING



# Bratwurst and Caramelized Onion Nachos

## INGREDIENTS

- [title]CAMELIZED ONIONS
- 2 **tbsp** canola oil
- 1 large yellow onion, sliced
- 1/2 **tsp** salt
- 1/4 **tsp** pepper
- [title]QUESO
- 2 **cans** Fritos® Mild Cheddar Cheese Dip
- 1/2 **cup** evaporated milk
- [title]NACHOS
- 1 **bag** TOSTITOS® Original Restaurant Style
- 8 **oz** bratwurst, cooked, cut into bite-sized pieces
- 2 **tbsp** spicy brown mustard

## HOW TO MAKE

### DIRECTIONS

- [title]For Caramelized Onions:
- Heat canola oil in skillet over medium heat.
- Add onion, salt, and pepper.
- Cook, stirring occasionally, until onions are soft and translucent.
- Lower heat and cook, stirring occasionally, until onions are lightly caramelized (about 20 minutes).
- [title]For Queso:
- Warm Fritos® Mild Cheddar Cheese Dip together with evaporated milk, stirring frequently, until queso is heated through.
- [title]For Nachos:
- Spread TOSTITOS® chips evenly on sheet pan.
- Drizzle queso over chips.
- Sprinkle bratwurst and caramelized onions over queso.
- Drizzle mustard over nachos.
- Serve immediately.