



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.