

Smoky Burnt End Nachos

INGREDIENTS

- 1 bag TOSTITOS® Original Restaurant Style
- 1 lb chopped or shredded KC style burnt ends
- 1/2 cup red onion, small chopped
- 1/2 cup Fritos® Mild Cheddar Cheese Dip, heated
- 1/2 cup KC Style BBQ Sauce, heated
- Sliced pickled jalapeños

HOW TO MAKE

DIRECTIONS

- Spread TOSTITOS® chips evenly on serving tray.
- Pour cheddar cheese sauce over TOSTITOS® chips.
- Evenly distribute burnt ends.
- Drizzle BBQ sauce over burnt ends.
- Top with red onions and pickled jalapeños.
- Serve immediately.



PREP TIME

20min



COOK TIME

10min



SERVES

6

FEATURING

