



PREP TIME

20min



COOK

TIME
10min



SERVES

6

FEATURING



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.