



TOSTITOS® Style Arizona Crisp Cheese

INGREDIENTS

- 2 flour tortillas, burrito size
- 3 tbsp unsalted butter, softened
- 3 cups grated Mexican blend cheese
- 1 cup TOSTITOS® Cantina Traditional
- 1 can fire roasted green chiles
- 1 jalapeño pepper, chopped
- 3 scallions, thinly sliced
- 1 bottle TOSTITOS® Toppers™ Fire Roasted Red Chili Pepper Sauce



PREP TIME

10min



COOK TIME

30min



SERVES

4

FEATURING



HOW TO MAKE

DIRECTIONS

- Preheat the oven to 325°F.
- Brush tortillas with a little butter on each side evenly. Place tortillas on a wire rack on a baking sheet. Bake for 20 to 25 minutes, turning halfway through until crisp and golden brown.
- Remove from oven, turn oven up to 500°F, then sprinkle half of the broken Tostitos evenly over the tortillas and then spread evenly with a layer of cheese, then with green chiles and jalapeño.
- Return tortillas to oven for about 5 minutes, until cheese(s) start to bubble.
- Remove from the oven, top with scallions and the remaining broken Tostitos, then drizzle with Tostitos Toppers™ Red Chili Pepper Sauce and cut into wedges. Serve immediately.