



PREP TIME

10min



COOK TIME

20min



SERVES

6

## FEATURING



# Turkey Chili Nacho Dip

## INGREDIENTS

- **1 bag** TOSTITOS® Cantina Thin & Crispy
- **1 jar** TOSTITOS® Chunky Salsa Medium
- **1 tbsp** oil
- **1/4 cup** chopped onion
- **1 lb** ground turkey
- **1/4 tsp** each salt and pepper
- **3/4 cup** shredded marble or cheddar cheese
- **1/4 cup** chopped pickled or fresh jalapeño peppers

## HOW TO MAKE

### DIRECTIONS

- Preheat the broiler to high.
- Heat the oil in a large nonstick skillet set over medium-high heat.
- Cook the onion for 3 minutes.
- Crumble in the turkey; sprinkle with salt and pepper.
- Cook, breaking up into small pieces, for 5 to 7 minutes or until browned.
- Stir in the salsa; simmer for 5 minutes.
- Transfer to a casserole dish.
- Sprinkle with shredded cheese and jalapeño.
- Broil for 3 minutes or until cheese is melted.
- Serve with TOSTITOS® Cantina Thin & Crispy.