



PREP TIME

20min



COOK

TIME  
15min



SERVES

4

## FEATURING



# TOSTITOS® Tteokbokki Nachos

## INGREDIENTS

- 1 tbsp ghee
- 1 tbsp all-purpose flour
- 1/2 cup dashi broth
- 2 tsp gochujang (Korean hot pepper paste)
- 1/2 tsp gochugaru (Korean chili powder)
- Half a 10-oz bag TOSTITOS® SCOOPS!®
- 1 1/2 cups shredded mozzarella cheese
- 2 green onions, thinly sliced

## HOW TO MAKE

### DIRECTIONS

- In small saucepan set over medium heat, heat ghee until melted. Sprinkle with flour. Cook, stirring, for 2 minutes. Whisking, slowly pour in broth; bring to a boil. Stir in gochujang and gochugaru. Reduce heat to medium-low. Simmer, stirring occasionally, for 3 to 5 minutes or until sauce thickens and flavors are married.
- Preheat air fryer to 400°F according to manufacturer's instructions.
- Arrange TOSTITOS® SCOOPS!® in single layer on foil-lined air-fryer basket; sprinkle with mozzarella. Repeat layers until all chips are used.
- Air-fry for 3 to 5 minutes or until cheese has melted.
- Drizzle gochujang sauce over nachos and garnish with green onions.