



PREP TIME

10min



COOK

TIME
10-20
min



SERVES

12

FEATURING



Street Taco Bake

INGREDIENTS

- **1 ½ lbs** of your favorite street taco meat / e.g., Carne Asada, Carnitas, Al pastor (cooked)
- **1 ½ bags** TOSTITOS® Hint of Lime / TOSTITOS® Hint of Chile Lime
- Creamy salsa sauce (see recipe below)
- **1** yellow onion, (diced small)
- Cilantro (chopped)
- **3 cups** Oaxaca or low moisture mozzarella (shredded)
- **2** limes (cut into wedges)
- [title]Creamy Salsa:
- **1 15.5 oz Jar** TOSTITOS® Chunky Salsa Medium
- **1 15.5 oz Jar** TOSTITOS® Salsa Con Queso
- **1 cup** Mexican cream

HOW TO MAKE

DIRECTIONS

- Creamy Salsa: Whisk together and set aside.
- Preheat oven to 375°F.
- Grease a 13x9in pan, layer one third of the chips, salsa sauce, meat, cheese, onions, and cilantro in that order.
- Repeat the same order for two more layers on top of the first with the remaining 2 sets of ingredients, except for the cilantro on the last layer. Reserve that for garnish after baking.
- Transfer the dish to the oven and bake for 10-20 minutes until all cheese is melted and begins to brown on the top layer.
- Remove from oven and let cool for 5 min before garnishing with remaining cilantro, slicing and serving with lime wedge.
- Enjoy!