







COOK
TIME
30min

3ERVE

FEATURING



Deviled Crab Nachos

INGREDIENTS

- [title]DEVIL SAUCE
- 2 tbsp canola oil
- 1 large yellow onion, finely chopped
- 1/2 red bell pepper, seeds and stem removed, finely chopped
- 2 garlic cloves, finely chopped
- 1 1/2 tsp salt
- 3/4 tsp crushed red pepper
- 1 bay leaf
- 3/4 tsp sugar
- 3 oz tomato paste
- 3/4 cup chicken stock
- [title]QUESO
- 2 cans Fritos® Mild Cheddar Cheese Dip
- 1/2 cup evaporated milk
- [title]NACHOS
- 1 bag TOSTITOS® Original Restaurant Style
- 8 oz lump crab meat (cooked)
- 1 lemon

HOW TO MAKE

DIRECTIONS

- [title]For Devil Sauce:
- Heat canola oil in skillet over medium heat.
- Add onion, red bell pepper, garlic, and salt.
- Cook, stirring occasionally, until onions are soft and translucent.
- Stir in crushed red pepper, bay leaf, and sugar. Cook for 1 minute
- Add tomato paste. Lower heat, and cook, stirring occasionally, until mixture begins to stick to the bottom of the pan, about 20 minutes
- Stir in chicken stock, scraping the bottom of the pan and mixing thoroughly.
- Remove bay leaf before using.
- [title]For Queso:
- Warm Fritos® Mild Cheddar Cheese Dip together with evaporated milk, stirring frequently until queso is heated

through.

- [title]For Nachos:
- Spread TOSTITOS® chips evenly on sheet pan.
- Drizzle queso over chips.
- Sprinkle crab meat over queso.
- Drizzle with devil sauce.
- Squeeze lemon juice over nachos.
- Serve immediately.