



PREP TIME

10min



COOK TIME

20min



SERVES

10

FEATURING



Maryland Blue Crab Nachos

INGREDIENTS

- [title]CHESAPEAKE BAY QUESO
- 3 **tbsp** butter
- 1 **cup** chopped onion
- 1/4 **cup** chopped celery
- 1 **tsp** garlic powder
- 1 **jar** TOSTITOS® Queso Blanco Dip
- 1/2 **cup** evaporated milk
- 1 **cup** grated medium cheddar
- 5 **tsp** Chesapeake Bay seasoning
- 1 1/2 **tbsp** Dijon mustard
- 2 **tbsp** garlic & herb cheese spread
- [title]NACHOS
- 1 **bag** TOSTITOS® Original Restaurant Style
- 1 **batch** Chesapeake Bay Queso
- 2 **tbsp** chopped flat leaf parsley
- 1 **cup** Blue Crab meat
- Juice of 1 lemon
- Chesapeake Bay seasoning

HOW TO MAKE

DIRECTIONS

- [title]Chesapeake Bay Queso:
- Melt butter in medium-sized pot over medium heat.
- Add onion, celery, garlic powder, salt, and Chesapeake Bay seasoning.
- Cook, stirring occasionally, until vegetables are soft and onions are translucent.
- Add TOSTITOS® Queso Blanco Dip and evaporated milk.
- Cook on low heat for 10 minutes, stirring frequently.
- Stir in cheddar cheese, Dijon mustard, and garlic & herb cheese spread. Cook 5 minutes to melt cheese thoroughly.
- Keep warm until ready to serve.
- [title]For Nachos:
- Spread TOSTITOS® Original Restaurant Style chips evenly on sheet pan.
- Drizzle Chesapeake Bay Queso over chips.

- Sprinkle crab over nachos.
- Sprinkle Chesapeake Bay seasoning over crab.
- Sprinkle with parsley and lemon juice.