







TIME 20min

SERVE

FEATURING



Sizzling Fajita Nachos

INGREDIENTS

- [title]SW FAJITA QUESO:
- 1 jar TOSTITOS® Dip-etizers® Four Cheese Queso
- 1/4 cup evaporated milk
- 1 tbsp chili powder
- 1 tsp ground cumin
- 1/2 tsp garlic powder
- 1 cup pepper jack cheese, shredded
- 1/2 cup tomato, diced
- 1/4 cup cilantro, rough chopped
- [title]SW GRILLED SKIRT STEAK
- 1 lb angus skirt steak
- 1 ½ tbsp southwest seasoning
- [title]SW FAJITA VEGGIES:
- 1/2 cup vegetable oil
- 1/2 poblano, de-seeded and sliced
- 1/2 red bell pepper, de-seeded and sliced
- 1/2 yellow bell pepper, de-seeded and sliced
- 1/2 yellow onion, sliced
- 1 tbsp southwest seasoning
- [title]NACHOS:
- 1 bag TOSTITOS® Original Restaurant Style
- 1/2 cup sour cream
- 2 tbsp chopped pickled jalapeño
- Juice of 1 lime

HOW TO MAKE

DIRECTIONS

- [title]SW FAJITA QUESO:
- Warm TOSTITOS® dip and evaporated milk in small saucepan.
- Add chili powder, ground cumin, and garlic powder. Heat until simmering.
- Add pepper jack cheese and cook, stirring frequently, until completely melted. Stir in tomato and cilantro.
- [title]SW GRILLED SKIRT STEAK:

- Preheat grill on high heat.
- Season skirt steak with seasoning. Grill to desired temperature.
- Remove from grill and rest. Chop into 1/2 inch cubes.
- [title]SW FAJITA VEGGIES:
- Place oil in skillet over high heat.
- Sauté peppers and onion on high. Add southwest seasoning. Cook until beginning to char.
- [title]NACHOS:
- Spread TOSTITOS® chips evenly on sheet pan and drizzle SW fajita queso over chips.
- Sprinkle chopped SW grilled skirt steak and fajita veggies over nachos
- Place small dollops of sour cream throughout nachos, sprinkle with jalapeños, and a squeeze of lime juice.