



TOSTITOS® Chile Braised Short Rib Skillet Dip

INGREDIENTS

- 2 **tbsp** vegetable oil
- 1 **½ lbs** beef short ribs (on the bone)
- **¾ cup** yellow onion, julienne
- 4 **cloves** garlic
- 1 **can** tomatoes with green chiles
- 2 **cups** unsalted beef broth
- 1 **can** Fritos® Original Bean Dip
- **½ cup** TOSTITOS® Toppers™ Fire Roasted Red Chili Pepper Sauce
- 1 **cup** TOSTITOS® Salsa Con Queso
- **¾ cup** grated sharp cheddar cheese
- 2 **tbsp** crumbled Cotija cheese
- 2 **tbsp** sliced green onion
- Salt & pepper to taste
- 1 **bag** of your favorite TOSTITOS® Tortilla Chips for dipping

HOW TO MAKE

DIRECTIONS

- Preheat the oven to 325°F.
- Dry the short ribs well and season with salt and pepper. Heat a sauce pan over medium-high heat, add the oil and brown the short ribs well on all sides, then add the onion and garlic and cook 5 minutes until tender.
- Add the canned tomatoes and beef broth and bring to a boil, then cover and place in the oven for 3 hours until fork tender. Remove from the oven and increase temperature to 375°F.
- Remove the bones and excess fat from the short ribs, shred the meat and return to the pot and set aside.
- Mix the Bean Dip and Tostitos Toppers™ Fire Roasted Red Chile Sauce and spread evenly in the bottom of an 8-inch cast iron skillet, then top with a layer of the chile con queso and grated cheddar. Top with the short ribs in sauce.
- Bake in the oven for 20 minutes until bubbling well, top with Cotija and green onions and serve with your favorite TOSTITOS® Tortilla Chips for dipping.



PREP TIME

25min



COOK TIME

3

hr25min



SERVES

3-4

FEATURING

