



PREP TIME

20
mins



SERVES

10

Juicy Lucy Nachos

INGREDIENTS

- [title]Juicy Lucy Meatballs
- 1lb Lean ground beef
- ½ lb Cheddar Cheese, cut into ¼" cubes
- ½ tsp Salt
- ½ tsp Onion powder
- ? tsp Ground black pepper
- [title]Nachos
- 1 bag TOSTITOS® Original Restaurant Style
- 1 cup TOSTITOS® Smooth and Cheesy Dip
- 1 small yellow onion chopped and sautéed or steamed
- Dill pickle slices
- Yellow mustard

HOW TO MAKE

DIRECTIONS

- [title]For the Juicy Lucy meatballs:
- Preheat oven to 400. Line baking sheet with tinfoil and coat with nonstick spray. Set aside.
- In a large bowl, combine meat, salt, pepper, and onion powder. Do not over mix, as meatballs can become dense.
- Scoop 1T of seasoned ground beef. Put 1 cube of cheese in center of beef to form ball shape. Make sure cheese is completely covered. Place evenly on prepared baking sheet.
- Bake for 15 min or until meatballs have reached 160 °F.
- Lower heat. Keep warm.
- [title]For Nachos:
- Spread TOSTITOS® chips evenly on sheet pan.
- Drizzle TOSTITOS® Smooth and Cheesy over chips.
- Evenly distribute the Juicy Lucy meatballs, onions and pickle slices.
- Top with drizzle of yellow mustard.
- Serve immediately.

FEATURING

