

Smoked Salmon Nachos

INGREDIENTS

AMOUNT INGREDIENT

DIJON HORSERADISH QUESO

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|--------|-------------------------------------|
| 1 jar | TOSTITOS® Queso Blanco Dip |
| 4 tsp | Prepared horseradish |
| 1 tbsp | Dijon mustard |
| ½ tsp | Ground black pepper |
| 3 oz | Cream cheese, cut into 1-inch cubes |
| 4 tbsp | Lemon juice |
| 2 tbsp | Capers |
| ½ cup | Parsley, rough chopped |

NACHOS

| | |
|--------|-------------------------------------|
| 1 bag | TOSTITOS® Original Restaurant Style |
| 2 cups | Dijon horseradish queso |
| 10 oz | Flaked smoked salmon |
| ¼ cup | Parsley, rough chopped |
| | Juice of 1/2 lemon |

HOW TO MAKE

DIRECTIONS

FOR DIJON HORSERADISH QUESO:

- In small sauce pan, warm TOSTITOS® Queso Blanco dip
- Add prepared horseradish, dijon mustard, and black pepper. Heat until simmering.
- Add cream cheese and cook, stirring frequently, until completely melted.
- Stir in lemon juice, capers, and parsley.
- Lower heat. Keep warm.

FOR NACHOS:

- Spread TOSTITOS® chips evenly on sheet pan.
- Drizzle queso over chips.
- Sprinkle salmon over nachos.
- Sprinkle with parsley and lemon juice.



SERVES

6

FEATURING

