

Ribeye Nachos

PREP TIME
15 mins

SERVES
6-8

FEATURING



INGREDIENTS

- 1 bag TOSTITOS® Original Restaurant Style
- 2 12 oz Ribeye Steaks, trimmed of excess fat
- 2 tbsp Butter
- 1 Yellow onion, sliced thin
- 1 jar TOSTITOS® Restaurant Style Salsa
- 1 cup Grated cheddar cheese
- 1 cup Grated pepper jack cheese
- 1 jar TOSTITOS® Avocado Salsa
- Salt & Pepper To taste

HOW TO MAKE

DIRECTIONS

- Season steaks liberally with salt and pepper and grill to rare.
- In skillet over medium-high heat, melt butter and onions. Season with salt and pepper. Cook stirring frequently until light brown. Remove from heat.
- Thinly slice steaks and cut into thirds. Mix steak with onions and warm for a few minutes.
- Arrange layer of TOSTITOS® on oven-proof platter. Top with salsa, half of steak mixture, and half of cheeses. Repeat with additional layer. Place platter in 400° oven for 3-5 minutes to melt cheese.
- Top with TOSTITOS® Avocado Salsa Dip and serve.