



PREP TIME

20
mins



SERVES

10

FEATURING



Maryland Blue Crab Nachos

INGREDIENTS

- [title]CHESAPEAKE BAY QUESO
- 3 tbsp Butter
- 1 cup Chopped onion
- 1/4 cup Chopped celery
- 1 tsp Garlic powder
- 1 jar TOSTITOS® Queso Blanco Dip
- 1/2 cup Evaporated milk
- 1 cup Grated medium cheddar
- 5 tsp Chesapeake Bay seasoning
- 1 1/2 tbsp Dijon mustard
- 2 tbsp Garlic & Herb Cheese Spread
- [title]NACHOS
- 1 bag TOSTITOS® Original Restaurant Style
- 1 batch Chesapeake Bay Queso
- 2 tbsp Chopped flat leaf parsley
- 1 cup Blue Crab Meat
- Juice of 1 lemon
- Chesapeake Bay seasoning

HOW TO MAKE

DIRECTIONS

- [title]Chesapeake Bay Queso:
- Melt butter in medium-sized pot over medium heat.
- Add onion, celery, garlic powder, salt, and Chesapeake Bay seasoning.
- Cook, stirring occasionally, until vegetables are soft and onions are translucent.
- Add TOSTITOS® Queso Blanco Dip and evaporated milk.
- Cook on low heat for 10 minutes, stirring frequently.
- Stir in cheddar cheese, Dijon mustard, and Garlic & Herb Cheese Spread. Cook 5 minutes to melt cheese thoroughly.

- **Keep warm until ready to serve.**
- **[title]For Nachos:**
- **Spread TOSTITOS® chips evenly on sheet pan.**
- **Drizzle Chesapeake Bay Queso over chips.**
- **Sprinkle crab over nachos.**
- **Sprinkle Chesapeake Bay seasoning over crab.**
- **Sprinkle with parsley and lemon juice.**