



PREP TIME

20
mins



SERVES

4

Lucky Seven Nachos

INGREDIENTS

- [title]Lucky Seven Nachos
- 4 cups Cheese Sauce, see sub recipe
- 1 steak sliced thin
- 1 cup Caramelized Onion, see sub recipe
- 4 oz lobster, cooked, chopped
- 1 tbsp parsley, chopped fine
- 1 cup cheddar cheese
- 1 cup gouda cheese, shredded
- 1 bag TOSTITOS® Original Restaurant Style
- [title]Cheese Sauce
- 1 jar TOSTITOS® Queso Blanco Dip
- 1 cup cheddar cheese, shredded
- 1 cup gouda, shredded
- [title]Caramelized Onion
- 1 onion, yellow, sliced thin
- 1 tbsp oil, vegetable

HOW TO MAKE

DIRECTIONS

- [title]For the Lucky Seven Nachos:
- Place a handful of TOSTITOS® Restaurant Style chips on a sheet tray.
- Pour half of the Cheese Sauce over the chips and spread the Caramelized Onions over the chips.
- Cover with the rest of the chips.
- Place the sliced Steak and Lobster over the chips and pour the rest of the Cheese Sauce over the steak and lobster.
- Top with remaining gouda and cheddar cheese.
- Place sheet tray in a boiler on high for 1-2 minutes until the cheese is melted.
- Top with the chopped parsley and serve.
- [title]For the Cheese Sauce:

FEATURING



- In a small saucepan place the smooth and cheesy sauce and heat on low.
- Slowly add the cheddar cheese until fully melted.
- Repeat with the gouda.
- [title]For the Caramelized Onion:
- In a small skillet slowly caramelize the onions over medium-low heat for about 15-20 minutes.
- Stirring occasionally to avoid burning the onions.