



SERVES

4

# Lucky Seven Nachos

## INGREDIENTS

AMOUNT    INGREDIENT

### LUCKY SEVEN NACHOS

4 cups	CHEESE SAUCE, see sub recipe
1 Steak	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

### CHEESE SAUCE

1 Jar	TOSTITOS® Queso Blanco Dip
1 Cup	Cheddar Cheese, shredded
1 Cup	Gouda, shredded

### CARAMELIZED ONION

1 ea	Onion, yellow, sliced thin
1 Tbsp	Oil, vegetable

## HOW TO MAKE

### DIRECTIONS

#### 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.

## FEATURING



### **FOR THE CHEESE SAUCES:**

- **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.**

### **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.**