



Deep Fried Squeaky Cheese Curd Nachos

INGREDIENTS

AMOUNT INGREDIENT

CHEESE CURDS

½ lb	Cheese curds, broken up
1 cup	Flour
4	Eggs, beaten
1 cup	Italian style bread crumbs
	Vegetable oil, for frying

QUESO

2 tbsp.	Vegetable oil
1 cup	Chopped onion
½ lb	Cooked bratwurst, chopped
2 cans	Fritos Mild Cheddar Cheese Dip
½ cup	Evaporated milk

NACHOS

1 bag	TOSTITOS® Original Restaurant Style
	Ranch dressing (optional)
	Hot sauce (optional)

HOW TO MAKE

DIRECTIONS

FOR CHEESE CURDS:

- Place flour, beaten eggs, and bread crumbs in 3 separate bowls.
- Coat cheese curds first with flour, then with egg, and finally with bread crumbs.
- Freeze coated cheese curds for 1 hour.
- Pour about 2 inches of vegetable oil into large skillet.
- Heat oil over medium heat to 350 degrees.
- Fry a few curds at a time, for about 1 minute, until golden brown on all sides.
- Drain on paper towels.



SERVES

6

FEATURING



FOR QUESO:

- **Heat vegetable oil in medium-sized pot over medium heat.**
- **Add onion.**
- **Cook, stirring occasionally, until onions are soft and translucent.**
- **Add bratwurst.**
- **Cook, stirring frequently, until bratwurst is heated through.**
- **Add Fritos Mild Cheddar Cheese Dip and evaporated milk.**
- **Cook, stirring frequently, until queso is heated through.**

FOR NACHOS:

- **Spread TOSTITOS® chips evenly on sheet pan.**
- **Drizzle queso over chips.**
- **Sprinkle fried cheese curds over queso.**
- **Drizzle with ranch dressing and/or hot sauce (optional).**
- **Serve immediately.**