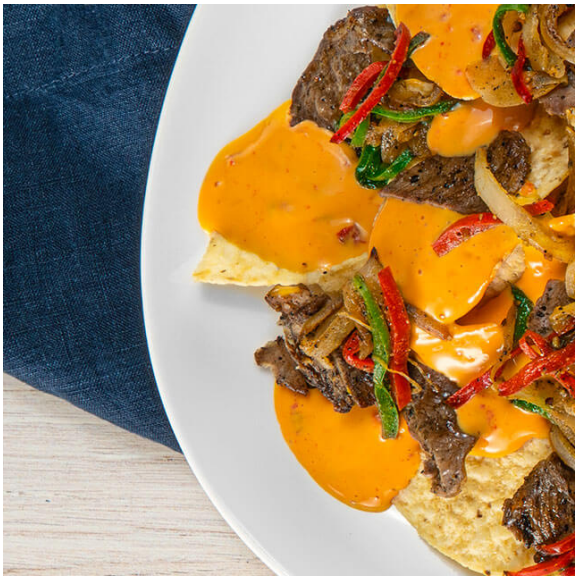


Philly Cheesesteak Nachos

PREP TIME
15 mins

SERVES
4

FEATURING



INGREDIENTS

- [title]Nachos:
- 1 bag TOSTITOS® Original Restaurant Style
- 12 oz. Thinly Sliced Beef, Ribeye
- 1 Yellow Onion, Thinly sliced
- 1 Red Bell Pepper, Thinly sliced
- 1 Green Bell Pepper, Thinly sliced
- 1 stick Butter, unsalted
- Kosher Salt
- Black Pepper
- [title]Wiz:
- 1-8 oz bottle Cheese spread, American
- 1 Can Fritos Mild Cheddar Dip

HOW TO MAKE

DIRECTIONS

- [title]Nachos:
- Preheat griddle or sauté pan to medium-low heat.
- Melt half of butter. Add onions and peppers. Slowly cook onions and peppers until onions are caramelized, about 15 minutes.
- Remove onions and peppers from griddle/pan and add other half of butter.
- Once melted gradually increase temperature to medium-high.
- Add sliced ribeye and cook for 1-2 minutes or until beef is fully cooked. Season with salt and pepper.
- To make Wiz, combine entire bottle of cheese spread and Fritos Dip in pot and heat on low until heated through (approximately 5 minutes).
- [title]Instructions:
- Spread TOSTITOS® chips evenly on serving tray.
- Distribute cooked Ribeye.

- **Top with yellow onion and peppers.**
- **Drizzle cheese wiz over top.**
- **Serve immediately.**