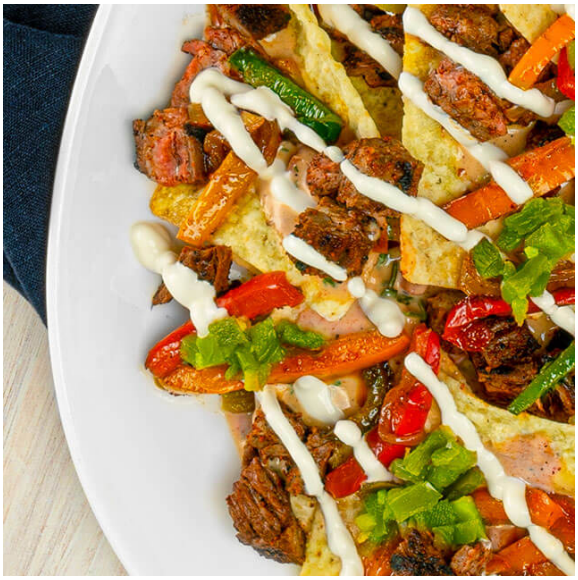


Sizzling Fajita Nachos

PREP TIME
20 mins

SERVES
6

FEATURING



INGREDIENTS

- [title]SW FAJITA QUESO:
- 1 jar Tostitos® Dip-etizers® Four Cheese Queso
- ¼ cup Evaporated milk
- 1 tbsp Chili powder
- 1 tsp Ground cumin
- ½ tsp Garlic powder
- 1 cup Pepper Jack cheese, shredded
- ½ cup Tomato, diced
- ¼ cup Cilantro, rough chopped
- [title]SW GRILLED SKIRT STEAK
- 1 lb Angus skirt steak
- 1 ½ tbsp Southwest seasoning
- [title]SW FAJITA VEGGIES:
- ½ cup Vegetable oil
- ½ Poblano, de-seeded and sliced
- ½ Red bell pepper, de-seeded and sliced
- ½ Yellow bell pepper, de-seeded and sliced
- ½ Yellow onion, sliced
- 1 tbsp Southwest seasoning
- [title]NACHOS:
- 1 bag TOSTITOS® Original Restaurant Style
- ½ cup Sour cream
- 2 tbsp Chopped pickled jalapeño
- Juice of 1 Lime

HOW TO MAKE

DIRECTIONS

- [title]SW FAJITA QUESO:
- Warm TOSTITOS® dip and evaporated milk in small saucepan.
- Add chili powder, ground cumin, and garlic powder. Heat until simmering.

- **Add Pepper Jack cheese and cook, stirring frequently, until completely melted. Stir in tomato and cilantro.**
- **[title]SW GRILLED SKIRT STEAK:**
- **Preheat grill on high heat.**
- **Season skirt steak with seasoning. Grill to desired temperature.**
- **Remove from grill and rest. Chop into ½ inch cubes.**
- **[title]SW FAJITA VEGGIES:**
- **Place oil in skillet over high heat.**
- **Sauté peppers and onion on high. Add southwest seasoning. Cook until beginning to char.**
- **[title]NACHOS:**
- **Spread TOSTITOS® chips evenly on sheet pan and drizzle SW fajita queso over chips.**
- **Sprinkle chopped SW grilled skirt steak and fajita veggies over nachos.**
- **Place small dollops of sour cream throughout nachos, sprinkle with jalapeños, and a squeeze of lime juice.**