



PREP TIME

20
mins



SERVES

10

Frita Cubana Nachos

INGREDIENTS

- [title]Cubana Sauce
- 2 tbsp Vegetable Oil
- $\frac{3}{4}$ cup Sweet Onion, diced
- 1 cup Tomato Sauce, canned
- ? cup Mojo, bottled
- $\frac{1}{2}$ cup Sofrito, jarred
- 1 $\frac{1}{2}$ tbsp Sazon Completa
- 1 tsp Dried Oregano
- $\frac{1}{2}$ tsp Ground Cumin
- [title]Frita Cubana Meat
- $\frac{1}{2}$ lb Ground Beef, 90/10
- $\frac{1}{2}$ lb Ground Beef Chorizo
- 1 tbsp Adobo Seasoning
- [title]Nachos
- 1 bag TOSTITOS® Original Restaurant Style
- 1 $\frac{1}{2}$ cup Cubana Sauce
- 1 lb Frita Cubana Meat
- 3 Fried Eggs
- 1 $\frac{1}{2}$ cup Shoestring Potatoes
- Juice of 1 Lime

HOW TO MAKE

DIRECTIONS

- [title]For Queso:
- Heat vegetable oil over medium heat in small saucepan.
- When hot, add sweet onion and cook for 2 minutes. Stir constantly.
- Add tomato sauce, mojo, and sofrito. Simmer for 2 minutes. Stir constantly.
- Add sazón completa, dried oregano, and ground cumin. Stir to combine.
- Lower heat. Keep warm.
- [title]For Cubana Meat:

FEATURING



- **Heat pan over high heat. Add chorizo and ground beef.**
- **Add abodo seasoning and cook for 10 minutes, breaking up meat into small pieces.**
- **Lower heat. Keep warm.**
- **[title]For Nachos:**
- **Spread TOSTITOS® chips evenly on sheet pan.**
- **Drizzle Cubana sauce over chips.**
- **Sprinkle Frita Cubana meat over nachos.**
- **Fry 3 eggs sunny side up and place over nachos.**
- **Top nachos with shoestring potatoes.**
- **Sprinkle with lime juice.**
- **Serve immediately.**