



PREP TIME

**20**  
mins



SERVES

**4-6**

# Beef on Weck Nachos

## INGREDIENTS

- [title]Beef on Weck Nachos
- 3 oz roast beef, thin sliced
- 1 T AU JUS
- 1 Ea dill pickle spears
- 1 T caraway seed, toasted
- 2 T or drizzle Horseradish Cream Sauce
- Drizzle 1/2 jar queso blanco, warm
- 3 oz TOSTITOS® Crispy Rounds
- [title]Horseradish Cream Sauce
- 1 1/2 tsp prepared horseradish
- 1/4 cup mayo
- 2 tbsp sour cream
- 1 tbsp heavy cream
- 1 tsp Dijon mustard
- 1/8 tsp black pepper
- [title]Au Jus
- 1 qt beef stock
- 1 packet Au Jus, powder mix
- 1 tbsp salt

## FEATURING



## HOW TO MAKE

### DIRECTIONS

- [title]For the Beef on Weck Nachos:
- Place TOSTITOS® Crispy Rounds into a bowl/dish.
- Layer with the warm queso blanco.
- Top with the roast beef, Au Jus, and the Horseradish Cream Sauce.
- Finish with the caraway seed and one dill pickle spear.
- [title]For the Horseradish Cream Sauce:
- In a small bowl whisk together all the ingredients until smooth.
- [title]For the Au Jus:

- **In a small saucepan heat up the beef stock.**
- **When at a slow boil whisk in the Au Jus mix and the salt.**
- **Simmer for 5 minutes.**
- **Keep warm.**