



PREP TIME

40
mins



SERVES

4-6

Bratwurst and Caramelized Onion Nachos

INGREDIENTS

- **[title]CARMELIZED ONIONS**
- 2 tbsp. canola oil
- 1 large yellow onion, sliced
- ½ tsp. salt
- ¼ tsp. pepper
- **[title]QUESO**
- 2 cans Fritos Mild Cheddar Cheese Dip
- ½ cup evaporated milk
- **[title]NACHOS**
- 1 bag TOSTITOS® Original Restaurant Style
- 8 oz. bratwurst, cooked, cut into bite-sized pieces
- 2 tbsp. spicy brown mustard

HOW TO MAKE

DIRECTIONS

- **[title]For Caramelized Onions:**
- Heat canola oil in skillet over medium heat.
- Add onion, salt, and pepper.
- Cook, stirring occasionally, until onions are soft and translucent.
- Lower heat and cook, stirring occasionally, until onions are lightly caramelized (about 20 minutes).
- **[title]For Queso:**
- Warm Fritos Mild Cheddar Cheese Dip together with evaporated milk, stirring frequently, until queso is heated through.
- **[title]For Nachos:**
- Spread TOSTITOS® chips evenly on sheet pan.
- Drizzle queso over chips.
- Sprinkle bratwurst and caramelized onions over queso.
- Drizzle mustard over nachos.

FEATURING



- **Serve immediately.**