



PREP TIME

20
mins



COOK

TIME
10

minutes



SERVES

10

FEATURING



Smoky Burnt End Nachos

INGREDIENTS

- 1 bag TOSTITOS® Original Restaurant Style
- 1 lb Chopped or shredded KC style Burnt Ends
- ½ cup Red onion, small chopped
- ½ cup Fritos Mild Cheddar Cheese Dip, heated
- ½ cup KC Style BBQ Sauce, heated
- Sliced Pickled Jalapenos

HOW TO MAKE

DIRECTIONS

- Spread TOSTITOS® chips evenly on serving tray.
- Pour Cheddar cheese sauce over TOSTITOS® chips.
- Evenly distribute burnt ends.
- Drizzle BBQ sauce over burnt ends.
- Top with red onions and pickled jalapeños.
- Serve immediately.