



TOSTITOS® Chile Braised Short Rib Skillet Dip

INGREDIENTS

- 2 Tablespoons **Vegetable Oil**
- 1 ½ Pounds **Beef Short Ribs (On The Bone)**
- ¾ Cup **Yellow Onion, Julienne**
- 4 Cloves **Garlic**
- 1 Can **Tomatoes With Green Chiles**
- 2 Cups **Unsalted Beef Broth**
- 1 Can
- ½ Cup **TOSTITOS® Toppers™ Fire Roasted Red Chili Pepper Sauce**
- 1 Cup **TOSTITOS® Salsa Con Queso**
- ¾ Cup **Grated Sharp Cheddar Cheese**
- 2 Tablespoons **Crumbled Cotija Cheese**
- 2 Tablespoon **Sliced Green Onion**
- **Salt And Pepper To Taste**
- 1 Bag Of Your Favorite Tostitos Tortilla Chips For Dipping (We Recommend Tostitos Hearty Dippers!)

HOW TO MAKE

DIRECTIONS

- Preheat the oven to 325 degrees.
- Dry the short ribs well and season with salt and pepper. Heat a sauce pan over medium-high heat, add the oil and brown the short ribs well on all sides, then add the onion and garlic and cook 5 minutes until tender.
- Add the canned tomatoes and beef broth and bring to a boil, then cover and place in the oven for 3 hours until fork tender. Remove from the oven and increase temperature to 375.
- Remove the bones and excess fat from the short ribs, shred the meat and return to the pot and set aside.
- Mix the Bean Dip and Tostitos Toppers™ Fire Roasted Red Chile Sauce and spread evenly in the bottom of an 8-inch cast iron skillet, then top with a layer of the chile con queso and grated cheddar. Top with the short ribs in sauce.

FEATURING



- **Bake in the oven for 20 minutes until bubbling well, top with Cotija and green onions and serve with your favorite Tostitos Chips for dipping.**