

TOSTITOS® Plus Salsas and Dips

INGREDIENTS

- [title]TOSTITOS® Salsa Plus
- 1 ½ cups TOSTITOS® Restaurant Style Salsa
- ½ cup puréed fresh tomato
- 2 tbsp finely minced onion
- 1 tsp chopped garlic
- 2 tbsp chopped fresh jalapeño
- 2 tbsp chopped cilantro
- Juice of 1 lime
- [title]TOSTITOS® Avocado Salsa Plus
- 1 ½ cups TOSTITOS® Avocado Salsa
- 1 small avocado (peeled and mashed smooth)
- ¼ cup buttermilk
- 1 tbsp finely minced onion
- ½ tsp chopped garlic
- 2 tbsp chopped fresh jalapeño
- 2 tbsp chopped cilantro
- Juice of 1 lime
- [title]TOSTITOS® Salsa Con Queso Plus
- 1 ½ cups TOSTITOS® Salsa Con Queso
- ¼ cup chicken or vegetable broth
- ½ cup diced fresh tomato
- 2 tbsp finely minced onion
- 1 tsp chopped garlic

HOW TO MAKE

DIRECTIONS

- [title]TOSTITOS® Salsa Plus
- Mix all ingredients together and refrigerate for at least 2 hours before serving.
- [title]TOSTITOS® Avocado Salsa Plus
- Mix all ingredients together and refrigerate for at least 2 hours before serving.



SERVES

2

FEATURING



- **[title]TOSTITOS® Salsa Con Queso Plus**
- **In a small sauce pot, combine the broth, tomato, onion, garlic and green chiles and simmer for 10 minutes but don't boil.**
- **Add the TOSTITOS® Salsa con Queso and warm for 5 minutes, then stir in the cheddar cheese until melted.**