



Deviled Crab Nachos

INGREDIENTS

- [title]DEVIL SAUCE
- **2 tbsp** canola oil
- **1 large** yellow onion, finely chopped
- **1/2** red bell pepper, seeds and stem removed, finely chopped
- **2** garlic cloves, finely chopped
- **1 1/2 tsp** salt
- **3/4 tsp** crushed red pepper
- **1** bay leaf
- **3/4 tsp** sugar
- **3 oz** tomato paste
- **3/4 cup** chicken stock
- [title]QUESO
- **2 cans** Fritos® Mild Cheddar Cheese Dip
- **1/2 cup** evaporated milk
- [title]NACHOS
- **1 bag** TOSTITOS® Original Restaurant Style
- **8 oz** lump crab meat (cooked)
- **1** lemon



PREP
TIME

10min



COOK
TIME

30min



SERVES

6

FEATURING



HOW TO MAKE

DIRECTIONS

- [title]For Devil Sauce:
- Heat canola oil in skillet over medium heat.
- Add onion, red bell pepper, garlic, and salt.
- Cook, stirring occasionally, until onions are soft and translucent.
- Stir in crushed red pepper, bay leaf, and sugar. Cook for 1 minute.
- Add tomato paste. Lower heat, and cook, stirring occasionally, until mixture begins to stick to the bottom of the pan, about 20 minutes.
- Stir in chicken stock, scraping the bottom of the pan and mixing thoroughly.
- Remove bay leaf before using.
- [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 crab meat over queso.
- Drizzle with devil sauce.
- Squeeze lemon juice over nachos.
- Serve immediately.