



# 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.**