

Smoked Salmon Nachos

INGREDIENTS

- [title]Dijon Horseradish Queso
- **1 jar** TOSTITOS® Queso Blanco Dip
- **4 tsp** prepared horseradish
- **1 tbsp** Dijon mustard
- **1/2 tsp** ground black pepper
- **3 oz** cream cheese, cut into 1-inch cubes
- **4 tbsp** lemon juice
- **2 tbsp** capers
- **1/2 cup** parsley, rough chopped
- [title]Nachos
- **1 bag** TOSTITOS® Original Restaurant Style
- **2 cups** Dijon horseradish queso
- **10 oz** flaked smoked salmon
- **1/4 cup** parsley, rough chopped
- Juice of 1/2 lemon

HOW TO MAKE

DIRECTIONS

- [title]For Dijon Horseradish Queso:
- In small sauce pan, warm TOSTITOS® Queso Blanco Dip.
- Add prepared horseradish, Dijon mustard, and black pepper. Heat until simmering.
- Add cream cheese and cook, stirring frequently, until completely melted.
- Stir in lemon juice, capers, and parsley.
- Lower heat. Keep warm.
- [title]For Nachos:
- Spread TOSTITOS® chips evenly on sheet pan.
- Drizzle queso over chips.
- Sprinkle salmon over nachos.
- Sprinkle with parsley and lemon juice.



PREP
TIME

15min



COOK
TIME

10min



SERVES

6

FEATURING

