

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

