

Maryland Blue Crab Nachos

INGREDIENTS

- [title]CHESAPEAKE BAY QUESO
- 3 tbsp butter
- 1 cup chopped onion
- 1/4 cup chopped celery
- 1 tsp garlic powder
- 1 jar TOSTITOS® Queso Blanco Dip
- 1/2 cup evaporated milk
- 1 cup grated medium cheddar
- 5 tsp Chesapeake Bay seasoning
- 1 1/2 tbsp Dijon mustard
- 2 tbsp garlic & herb cheese spread
- [title]NACHOS
- 1 bag TOSTITOS® Original Restaurant Style
- 1 batch Chesapeake Bay Queso
- 2 tbsp chopped flat leaf parsley
- 1 cup Blue Crab meat
- Juice of 1 lemon
- Chesapeake Bay seasoning

HOW TO MAKE

DIRECTIONS

- [title]Chesapeake Bay Queso:
- Melt butter in medium-sized pot over medium heat.
- Add onion, celery, garlic powder, salt, and Chesapeake Bay seasoning.
- Cook, stirring occasionally, until vegetables are soft and onions are translucent.
- Add TOSTITOS® Queso Blanco Dip and evaporated milk.
- Cook on low heat for 10 minutes, stirring frequently.
- Stir in cheddar cheese, Dijon mustard, and garlic & herb cheese spread. Cook 5 minutes to melt cheese thoroughly.



PREP TIME
10min



COOK TIME
20min



SERVES
10

FEATURING



- **Keep warm until ready to serve.**
- **[title]For Nachos:**
- **Spread TOSTITOS® Original Restaurant Style chips evenly on sheet pan.**
- **Drizzle Chesapeake Bay Queso over chips.**
- **Sprinkle crab over nachos.**
- **Sprinkle Chesapeake Bay seasoning over crab.**
- **Sprinkle with parsley and lemon juice.**