



PREP
TIME

10min



COOK
TIME

20min



SERVES

4

Lucky Seven Nachos

INGREDIENTS

- [title]Lucky Seven Nachos
- **4 cups** Cheese Sauce, see sub recipe
- **1** steak sliced thin
- **1 cup** Caramelized Onion, see sub recipe
- **4 oz** lobster, cooked, chopped
- **1 tbsp** parsley, chopped fine
- **1 cup** cheddar cheese
- **1 cup** gouda cheese, shredded
- **1 bag** TOSTITOS® Original Restaurant Style
- [title]Cheese Sauce
- **1 jar** TOSTITOS® Queso Blanco Dip
- **1 cup** cheddar cheese, shredded
- **1 cup** gouda, shredded
- [title]Caramelized Onion
- **1** onion, yellow, sliced thin
- **1 tbsp** oil, vegetable

FEATURING



HOW TO MAKE

DIRECTIONS

- [title]For the Lucky Seven Nachos:
- Place a handful of TOSTITOS® Restaurant Style chips on a sheet tray.
- Pour half of the Cheese Sauce over the chips and spread the Caramelized Onions over the chips.
- Cover with the rest of the chips.
- Place the sliced Steak and Lobster over the chips and pour the rest of the Cheese Sauce over the steak and lobster.
- Top with remaining gouda and cheddar cheese.
- Place sheet tray in a boiler on high for 1-2 minutes until the cheese is melted.
- Top with the chopped parsley and serve.
- [title]For the Cheese Sauce:
- In a small saucepan place the smooth and cheesy sauce and heat on low.
- Slowly add the cheddar cheese until fully melted.
- Repeat with the gouda.

- [title]For the Caramelized Onion:
- In a small skillet slowly caramelize the onions over medium-low heat for about 15-20 minutes.
- Stirring occasionally to avoid burning the onions.