



Deep Fried Squeaky Cheese Curd Nachos

INGREDIENTS

- [title]CHEESE CURDS
- 1/2 lb cheese curds, broken up
- 1 cup flour
- 4 eggs, beaten
- 1 cup Italian style bread crumbs
- Vegetable oil, for frying
- [title]QUESO
- 2 tbsp vegetable oil
- 1 cup chopped onion
- 1/2 lb cooked bratwurst, chopped
- 2 cans Fritos® Mild Cheddar Cheese Dip
- 1/2 cup evaporated milk
- [title]NACHOS
- 1 bag TOSTITOS® Original Restaurant Style
- Ranch dressing (optional)
- Hot sauce (optional)



PREP TIME

30min



COOK TIME

1

hr30min



SERVES

6

FEATURING



HOW TO MAKE

DIRECTIONS

- [title]For Cheese Curds:
- Place flour, beaten eggs, and bread crumbs in 3 separate bowls.
- Coat cheese curds first with flour, then with egg, and finally with bread crumbs.
- Freeze coated cheese curds for 1 hour.
- Pour about 2 inches of vegetable oil into large skillet.
- Heat oil over medium heat to 350°F.
- Fry a few curds at a time, for about 1 minute, until golden brown on all sides.
- Drain on paper towels.
- [title]For Queso:

- **Heat vegetable oil in medium-sized pot over medium heat.**
- **Add onion.**
- **Cook, stirring occasionally, until onions are soft and translucent.**
- **Add bratwurst.**
- **Cook, stirring frequently, until bratwurst is heated through.**
- **Add FRITOS® Mild Cheddar Cheese Dip and evaporated milk.**
- **Cook, stirring frequently, until queso is heated through.**
- **[title]For Nachos:**
- **Spread TOSTITOS® chips evenly on sheet pan.**
- **Drizzle queso over chips.**
- **Sprinkle fried cheese curds over queso.**
- **Drizzle with ranch dressing and/or hot sauce (optional).**
- **Serve immediately.**