



PREP TIME

5min



COOK

TIME
20min



SERVES

6

FEATURING



Sizzling Fajita Nachos

INGREDIENTS

- [title]SW FAJITA QUESO:
- **1 jar** TOSTITOS® Dip-etizers® Four Cheese Queso
- **1/4 cup** evaporated milk
- **1 tbsp** chili powder
- **1 tsp** ground cumin
- **1/2 tsp** garlic powder
- **1 cup** pepper jack cheese, shredded
- **1/2 cup** tomato, diced
- **1/4 cup** cilantro, rough chopped
- [title]SW GRILLED SKIRT STEAK
- **1 lb** angus skirt steak
- **1 1/2 tbsp** southwest seasoning
- [title]SW FAJITA VEGGIES:
- **1/2 cup** vegetable oil
- **1/2** poblano, de-seeded and sliced
- **1/2** red bell pepper, de-seeded and sliced
- **1/2** yellow bell pepper, de-seeded and sliced
- **1/2** yellow onion, sliced
- **1 tbsp** southwest seasoning
- [title]NACHOS:
- **1 bag** TOSTITOS® Original Restaurant Style
- **1/2 cup** sour cream
- **2 tbsp** chopped pickled jalapeño
- Juice of 1 lime

HOW TO MAKE

DIRECTIONS

- [title]SW FAJITA QUESO:
- Warm TOSTITOS® dip and evaporated milk in small saucepan.
- Add chili powder, ground cumin, and garlic powder. Heat until simmering.
- Add pepper jack cheese and cook, stirring frequently, until completely melted. Stir in tomato and cilantro.
- [title]SW GRILLED SKIRT STEAK:

- Preheat grill on high heat.
- Season skirt steak with seasoning. Grill to desired temperature.
- Remove from grill and rest. Chop into 1/2 inch cubes.
- [title]SW FAJITA VEGGIES:
- Place oil in skillet over high heat.
- Sauté peppers and onion on high. Add southwest seasoning. Cook until beginning to char.
- [title]NACHOS:
- Spread TOSTITOS® chips evenly on sheet pan and drizzle SW fajita queso over chips.
- Sprinkle chopped SW grilled skirt steak and fajita veggies over nachos.
- Place small dollops of sour cream throughout nachos, sprinkle with jalapeños, and a squeeze of lime juice.