



Frita Cubana Nachos

INGREDIENTS

- [title]Cubana Sauce
- 2 tbsp vegetable oil
- 3/4 cup sweet onion, diced
- 1 cup tomato sauce, canned
- 1/3 cup mojo, bottled
- 1/2 cup sofrito, jarred
- 1 1/2 tbsp sazón completa
- 1 tsp dried oregano
- 1/2 tsp ground cumin
- [title]Frita Cubana Meat
- 1/2 lb ground beef, 90/10
- 1/2 lb ground beef chorizo
- 1 tbsp adobo seasoning
- [title]Nachos
- 1 bag TOSTITOS® Original Restaurant Style
- 1 1/2 cups cubana sauce
- 1 lb frita cubana meat
- 3 fried eggs
- 1 1/2 cups shoestring potatoes
- Juice of 1 lime



PREP TIME
10min



COOK TIME
20min



SERVES
10

FEATURING



HOW TO MAKE

DIRECTIONS

- [title]For Queso:
- Heat vegetable oil over medium heat in small saucepan.
- When hot, add sweet onion and cook for 2 minutes. Stir constantly.
- Add tomato sauce, mojo, and sofrito. Simmer for 2 minutes. Stir constantly.
- Add sazón completa, dried oregano, and ground cumin. Stir to combine.
- Lower heat. Keep warm.
- [title]For Cubana Meat:

- **Heat pan over high heat. Add chorizo and ground beef.**
- **Add abodo seasoning and cook for 10 minutes, breaking up meat into small pieces.**
- **Lower heat. Keep warm.**
- **[title]For Nachos:**
- **Spread TOSTITOS® chips evenly on sheet pan.**
- **Drizzle Cubana sauce over chips.**
- **Sprinkle Frita Cubana meat over nachos.**
- **Fry 3 eggs sunny side up and place over nachos.**
- **Top nachos with shoestring potatoes.**
- **Sprinkle with lime juice.**
- **Serve immediately.**