



Bratwurst and Caramelized Onion Nachos

INGREDIENTS

- [title]CAMELIZED ONIONS
- 2 tbsp canola oil
- 1 large yellow onion, sliced
- 1/2 tsp salt
- 1/4 tsp pepper
- [title]QUESO
- 2 cans Fritos® Mild Cheddar Cheese Dip
- 1/2 cup evaporated milk
- [title]NACHOS
- 1 bag TOSTITOS® Original Restaurant Style
- 8 oz bratwurst, cooked, cut into bite-sized pieces
- 2 tbsp spicy brown mustard



PREP TIME

10min



COOK

TIME

30min



SERVES

4-6

FEATURING



HOW TO MAKE

DIRECTIONS

- [title]For Caramelized Onions:
- Heat canola oil in skillet over medium heat.
- Add onion, salt, and pepper.
- Cook, stirring occasionally, until onions are soft and translucent.
- Lower heat and cook, stirring occasionally, until onions are lightly caramelized (about 20 minutes).
- [title]For Queso:
- Warm Fritos® Mild Cheddar Cheese Dip together with evaporated milk, stirring frequently, until queso is heated through.
- [title]For Nachos:
- Spread TOSTITOS® chips evenly on sheet pan.
- Drizzle queso over chips.
- Sprinkle bratwurst and caramelized onions over queso.
- Drizzle mustard over nachos.

- **Serve immediately.**