



TOSTITOS® Chile Braised Short Rib Skillet Dip

INGREDIENTS

- 2 tbsp vegetable oil
- 1 ½ lbs beef short ribs (on the bone)
- ¾ cup yellow onion, julienne
- 4 cloves garlic
- 1 can tomatoes with green chiles
- 2 cups unsalted beef broth
- 1 can Fritos® Original Bean Dip
- ½ cup TOSTITOS® Toppers™ Fire Roasted Red Chili Pepper Sauce
- 1 cup TOSTITOS® Salsa Con Queso
- ¾ cup grated sharp cheddar cheese
- 2 tbsp crumbled cotija cheese
- 2 tbsp sliced green onion
- Salt & pepper to taste
- 1 bag of your favorite TOSTITOS® Tortilla Chips for dipping

HOW TO MAKE

DIRECTIONS

- Preheat the oven to 325°F.
- Dry the short ribs well and season with salt and pepper. Heat a sauce pan over medium-high heat, add the oil and brown the short ribs well on all sides, then add the onion and garlic and cook 5 minutes until tender.
- Add the canned tomatoes and beef broth and bring to a boil, then cover and place in the oven for 3 hours until fork tender. Remove from the oven and increase temperature to 375°F.
- Remove the bones and excess fat from the short ribs, shred the meat and return to the pot and set aside.
- Mix the Bean Dip and Tostitos Toppers™ Fire Roasted Red Chile Sauce and spread evenly in the bottom of an 8-inch cast iron skillet, then top with a layer of the chile con queso and grated cheddar. Top with the short ribs in sauce.



PREP TIME

25min



COOK TIME

TIME

3

hr25min



SERVES

3-4

FEATURING



- **Bake in the oven for 20 minutes until bubbling well, top with Cotija and green onions and serve with your favorite TOSTITOS® Tortilla Chips for dipping.**