

TOSTITOS® Plus Salsas and Dips

INGREDIENTS

- [title]TOSTITOS® Salsa Plus
- **1 ½ cups** TOSTITOS® Restaurant Style Salsa
- **1/2 cup** puréed fresh tomato
- **2 tbsp** finely minced onion
- **1 tsp** chopped garlic
- **2 tbsp** chopped fresh jalapeño
- **2 tbsp** chopped cilantro
- Juice of 1 lime
- [title]TOSTITOS® Avocado Salsa Plus
- **1 ½ cups** TOSTITOS® Avocado Salsa
- **1 small** avocado (peeled and mashed smooth)
- **1/4 cup** buttermilk
- **1 tbsp** finely minced onion
- **1/2 tsp** chopped garlic
- **2 tbsp** chopped fresh jalapeño
- **2 tbsp** chopped cilantro
- Juice of 1 lime
- [title]TOSTITOS® Salsa Con Queso Plus
- **1 ½ cups** TOSTITOS® Salsa Con Queso
- **1/4 cup** chicken or vegetable broth
- **1/2 cup** diced fresh tomato
- **2 tbsp** finely minced onion
- **1 tsp** chopped garlic

HOW TO MAKE

DIRECTIONS

- [title]TOSTITOS® Salsa Plus
- Mix all ingredients together and refrigerate for at least 2 hours before serving.
- [title]TOSTITOS® Avocado Salsa Plus
- Mix all ingredients together and refrigerate for at least 2 hours before serving.
- [title]TOSTITOS® Salsa Con Queso Plus
- In a small sauce pot, combine the broth, tomato, onion, garlic and green chiles and simmer for 10 minutes but don't boil.



PREP TIME

5min



COOK TIME

15min



SERVES

2

FEATURING



- Add the TOSTITOS® Salsa con Queso and warm for 5 minutes, then stir in the cheddar cheese until melted.