

Juicy Lucy Nachos

Ingredients

Juicy Lucy Meatballs

- 1 lb lean ground beef
- 1/2 lb cheddar cheese, cut into 1/4" cubes
- 1/2 tsp salt
- 1/2 tsp onion powder
- 1/8 tsp ground black pepper

Nachos

- 1 bag TOSTITOS® Original Restaurant Style
- 1 cup TOSTITOS® Smooth and Cheesy Dip
- 1 small yellow onion chopped and sautéed or steamed
- Dill pickle slices
- Yellow mustard

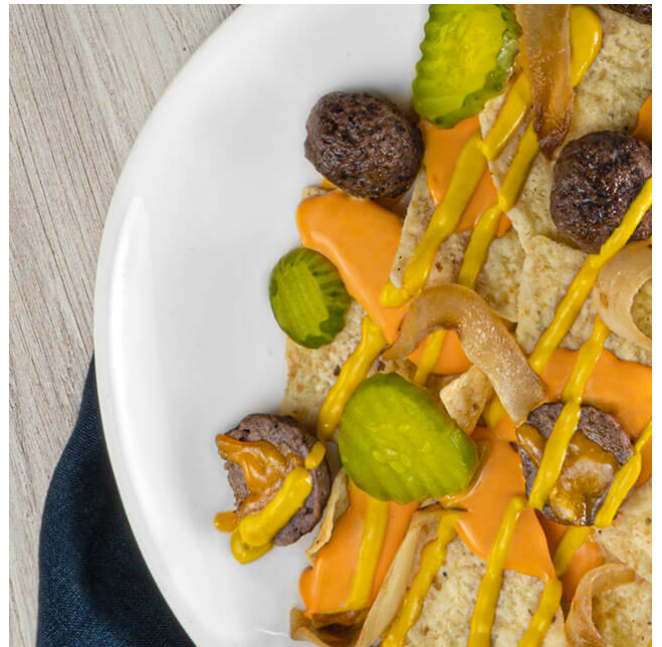
How to make it

[title]For the Juicy Lucy meatballs:

2. Preheat oven to 400°F. Line baking sheet with tinfoil and coat with nonstick spray. Set aside.
3. In a large bowl, combine meat, salt, pepper, and onion powder. Do not over mix, as meatballs can become dense.
4. Scoop 1T of seasoned ground beef. Put 1 cube of cheese in center of beef to form ball shape. Make sure cheese is completely covered. Place evenly on prepared baking sheet.
5. Bake for 15 min or until meatballs have reached 160°F.
6. Lower heat. Keep warm.

[title]For Nachos:

8. Spread TOSTITOS® chips evenly on sheet pan.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	15 min	20 min	10

Made with



TOSTITOS® Original Restaurant Style

9. Drizzle TOSTITOS® Smooth and Cheesy Dip over chips.
10. Evenly distribute the Juicy Lucy meatballs, onions and pickle slices.
11. Top with drizzle of yellow mustard.
12. Serve immediately.