

Street Taco Bake

Ingredients

- 1 ½ lbs of your favorite street taco meat / e.g., Carne Asada, Carnitas, Al pastor (cooked)
- 1 ½ bags TOSTITOS® Hint of Lime / TOSTITOS® Hint of Chile Lime
- Creamy salsa sauce (see recipe below)
- 1 yellow onion, (diced small)
- Cilantro (chopped)
- 3 cups Oaxaca or low moisture mozzarella (shredded)
- 2 limes (cut into wedges)

Creamy Salsa:

- 1 15.5 oz Jar TOSTITOS® Chunky Salsa Medium
- 1 15.5 oz Jar TOSTITOS® Salsa Con Queso
- 1 cup Mexican cream

How to make it

1. Creamy Salsa: Whisk together and set aside.
2. Preheat oven to 375°F.
3. Grease a 13x9in pan, layer one third of the chips, salsa sauce, meat, cheese, onions, and cilantro in that order.
4. Repeat the same order for two more layers on top of the first with the remaining 2 sets of ingredients, except for the cilantro on the last layer. Reserve that for garnish after baking.
5. Transfer the dish to the oven and bake for 10-20 minutes until all cheese is melted and begins to brown on the top layer.
6. Remove from oven and let cool for 5 min before garnishing with remaining cilantro, slicing and serving with lime wedge.
7. Enjoy!



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10-20 min	20 min	12

Made with



TOSTITOS® Chunky Salsa Medium