

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 it

1. Preheat the oven to 325°F.
2. 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.
3. 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.
4. Remove the bones and excess fat from the short ribs, shred the meat and return to the pot and set aside.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
25 min	3 hr 25 min	3 hr 50 min	3-4

Made with



Fritos® Original Bean Dip

5. 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.
6. 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.