

BAKEN-ETS

CHICHARRONNATION

SOUTHWEST

Arizona Baken-Ets® Cheese Crisp with Tostitos® Toppers™ Fire Roasted Red Chile Pepper Sauce



FEATURED FLAVORS

TRADITIONAL AND FLAMIN' HOT



INGREDIENTS

Makes 4 Servings

2 large	Flour tortillas, burrito size
3 Tbsp.	Unsalted butter, softened
3 cups	Grated Mexican Blend Cheese
1 cup	Crushed Baken-Ets® Flamin' Hot®
1 cup	Coarsely broken Baken-Ets®
	Traditional
1 can	Fire roasted green chiles
1	Jalapeno pepper, chopped
3	Scallions, thinly sliced
1 bottle	Tostitos® Toppers™ Fire Roasted Red Chile Pepper Sauce

INSTRUCTIONS

1. Preheat the oven to 325 degrees.
2. Brush tortillas with a little butter evenly on each side. Place tortillas on a wire rack on top of a baking sheet. Bake for 20-25 minutes, turning halfway through until crisp and golden brown.
3. Remove from oven, then sprinkle crushed Baken-Ets® over the tortillas and spread evenly with a layer of cheese, then with green chiles and jalapenos.
4. Turn oven heat to 500 degrees.
5. Return tortillas to oven for about 5 minutes, until cheese(s) bubbles.
6. Remove from the oven, top with scallions and broken Baken-Ets®, then drizzle with Tostitos® Toppers™ Fire Roasted Red Chile Pepper Sauce and cut into wedges. Now, it's ready to serve!

