

Krabby Totchos



FEATURED PRODUCTS:

MENU PARTS: [Appetizers](#)

A new twist on traditional nachos! Krabby Totchos are a sharable appetizer perfect for any bar/tavern or restaurant menu. Delectable “Seafood Hushpuppies” are served golden brown and topped with melted cheese, fiery jalapeños, smoked bacon, green onions and zesty tomatoes, served with a cool side of guacamole and sour cream.

INGREDIENTS

24	Each	<u>Mini Breaded Krabbycakes®</u> .4 <u>OZ.</u>
1/8	Cup	Jalapeño, Sliced
1/8	Cup	Smoked Bacon, Chopped
1/8	Cup	Green Onions, Chopped
1/2	Cup	Guacamole
1/2	Cup	Tomato, Chopped
1	Cup	Sour Cream
1/2	Cup	Cheese Sauce

DIRECTIONS

1. Cook Krabbycakes® according to directions and until minimum internal temperature reaches 165°F, drain and place onto a plate.
2. Top with the warm cheese sauce.
3. Sprinkle jalapeño, tomatoes and bacon around the Krabbycakes.
4. Place the sour cream and guacamole on the side and garnish with green onion.