

CHEETOS® Crusted Fried Pickles + Creamy Ranch

Ingredients

- 1 ½ cups CHEETOS® Puffs Cheese Flavored Snacks, pulverized to size of breadcrumbs
- 1 cup mayonnaise
- 1/2 cup sour cream
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tbsp chopped chives
- 1 tbsp chopped parsley
- 2 tsp chopped dill
- 1/2 tsp celery salt
- 2 tsp fresh squeezed lemon juice
- 2 tbsp milk, more if necessary
- Kosher salt
- 2 large dill pickles, cut into 1/2-inch thick slices
- 1 cup flour
- 3 eggs, beaten together with 1 tbsp water until smooth
- 1 cup breadcrumbs

How to make it

1. Combine the mayo, sour cream, garlic and onion powder, chives, parsley, dill and celery salt. Season with kosher salt.
2. Pat the pickles dry.
3. Set up the standard breading procedure: (a) 1 cup flour, (b) egg wash, (c) breadcrumbs and (d) 1 cup CHEETOS® crumbs (reserve 1/2 cup).
4. Run the pickles through the breading procedure and reserve in the fridge for 1 hour.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	5 min	15 min	6

Made with



CHEETOS® Puffs Cheese Flavored Snacks

5. Fry the pickles until they are brown and crispy.
Toss with CHEETOS® crumbs and serve with ranch dressing.