

CHEETOS® FLAMIN' HOT® Dill Pickle Cheeseburger Toast

Ingredients

- 5 cups CHEETOS® Crunchy FLAMIN' HOT® Dill Pickle Flavored Snacks
- 1 lb lean ground beef
- 1 tbsp Dijon mustard
- 1 tbsp mayonnaise
- 1 tbsp Worcestershire sauce
- 1/4 tsp garlic powder
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1 tbsp butter
- 8 slices processed cheese
- 4 slices Texas toast
- 16 slices dill pickle
- 1/4 cup ranch dressing
- 1 cup shredded lettuce
- 4 spears dill pickle, for serving

How to make it

1. In food processor, pulse 1 cup CHEETOS® FLAMIN' HOT® Crunchy Dill Pickle Flavored Snacks until finely ground.
2. In bowl, stir together ground beef, ground CHEETOS®, Dijon, mayonnaise, Worcestershire sauce, garlic powder, salt and pepper. Divide into 4 portions and roll into balls.
3. In large nonstick skillet set over medium heat, melt butter. Add two beef balls to pan. Using rubber spatula, smash down to 1/4-inch thickness.
4. Cook for 4 to 5 minutes or until beef is browned. Flip patties and top each with cheese



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
25 min	25 min	50 min	4

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slice. Reduce heat to medium-low. Cover and cook for 1 to 2 minutes or until meat is browned and cheese is melted.

5. Add Texas toast slice on top of each and press down firmly. Flip patty over onto the bread side and top with another cheese slice. Cover and cook for 1 minute or until bread is toasted and cheese is melted.
6. Drizzle each cheeseburger toast with ranch dressing, top with pickle slices and sprinkle with shredded lettuce. Serve each toast with a dill pickle spear and remaining CHEETOS®.