

# CHEETOS® FLAMIN' HOT® Quesatacos

## Ingredients

- 1/2 bag (8 ½ oz bag) CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks
- 2 ½ lbs boneless beef chuck roast, cut into big chunks
- 3 cloves garlic, minced
- 2 canned chipotle peppers with adobo sauce, diced
- 3 tbsp chipotle adobo sauce
- 2 tbsp apple cider vinegar
- 2 tbsp freshly squeezed lime juice
- 1 tsp ground cumin
- 1 tsp dried oregano
- 1 tsp salt
- 1 tsp black pepper
- 1/4 tsp ground cinnamon
- 2 bay leaves
- 1 yellow onion, quartered
- 1/4 cup tomato paste
- 4 cups reduced-sodium chicken broth
- 12 corn tortillas (7 inches)
- 3 cups shredded Monterey Jack cheese
- 1 cup TOSTITOS® Nacho Cheese Dip, warmed according to package directions
- 3/4 cup diced white onion
- 1/3 cup finely chopped cilantro
- Lime wedges, for serving

## How to make it

1. In large bowl, toss together beef, garlic, chipotles, adobo sauce, vinegar, lime juice, cumin, oregano, salt, pepper and cinnamon



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	75 min	95 min	6

## Made with



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until coated.

2. Add marinated beef and marinade mixture to inner pot of Instant Pot. Add bay leaves, yellow onion and tomato paste. Pour in broth and stir to combine.
3. Close and lock the lid. Cook on High Pressure according to manufacturer's instructions, about 45 minutes or until beef is very tender. Naturally release the pressure; remove the lid.
4. Using slotted spoon, transfer beef to clean large bowl and shred with 2 forks. Cover with foil to keep warm. Discard remaining solids from Instant Pot.
5. In small bowl, lightly crush CHEETOS® FLAMIN' HOT® Cheese Flavored Snacks.
6. In large cast-iron skillet set over medium heat, working in batches to avoid crowding, brush tortillas lightly with stewing broth and transfer to hot skillet; cook for 2 to 3 minutes or until lightly toasted. Using metal spatula, flip tortillas and sprinkle each with 1/4 cup shredded cheese. Cook for 2 to 3 minutes or until tortilla is crispy and cheese is starting to melt.
7. Top with 2 or 3 tbsp beef, 1 tbsp + 1 tsp nacho cheese sauce, 2 tsp diced white onion and 1 tbsp CHEETOS®. Fold tortilla in half. Repeat with remaining tortillas, remaining beef mixture, remaining nacho cheese sauce, more diced white onion and more CHEETOS®.
8. Transfer quesatacos to serving plate. Garnish with remaining onions and cilantro. Serve with lime wedges, remaining CHEETOS® and broth for dipping.