

# CHEETOS® Mac 'n' Cheese Jalapeño Bites

## Ingredients

- 1 pkg (5.8 oz), divided CHEETOS® Mac 'n' Cheese Cheesy Jalapeño
- 1/2 cup whole milk
- 2 tbsp all-purpose flour
- 1 jalapeño pepper, seeded and finely diced
- 1/4 cup chopped cooked bacon
- 4 oz mozzarella cheese, cut into twelve 1/2-inch cubes
- 1 ½ cups finely crushed butter crackers
- 2 eggs
- Vegetable oil, for frying

## How to make it

1. Bring 6 cups of water to a boil in medium saucepan set over medium-high heat.
2. Meanwhile, place raw noodles from CHEETOS® package in resealable bag. Using mallet, crush noodles into smaller pieces. Transfer noodles to saucepan and cook, stirring occasionally, for 7 to 8 minutes or until al dente. Drain (but do not rinse), and return to saucepan.
3. Meanwhile, in small bowl, stir together milk, flour and CHEETOS® Mac 'n' Cheese Cheesy Jalapeño sauce pouch until smooth. Pour mixture over noodles and cook over medium heat, stirring occasionally, for 5 to 7 minutes or until mixture has thickened. Add jalapeño and bacon, remove from heat and let cool completely.
4. Scoop mixture into 12 evenly sized balls. Press 1 piece of cheese into each mac 'n' cheese ball. Using clean rubber kitchen gloves to prevent from sticking to hands, roll balls to enclose cheese.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	20 min	40 min (+ 40 min standing time)	6

## Made with



**CHEETOS® Mac 'n' Cheese Cheesy Jalapeño**

5. To small bowl, add crackers. In another small bowl, whisk eggs. Roll mac 'n' cheese balls in crackers, shaking to remove excess. Dip into eggs, then roll once again in crackers until evenly coated. Transfer to baking sheet. Freeze balls for 15 to 20 minutes or until firm.
6. In large, high-sided skillet set over medium heat, add enough oil to reach 4 inches up sides of skillet. Heat until shimmering or instant-read thermometer registers 370°F. Carefully transfer mac 'n' cheese balls to skillet and cook, turning occasionally, for 2 to 3 minutes or until golden brown and crispy. Transfer to wire rack set over a large plate and let drain and cool slightly before serving.