

CHEETOS® XXTRA FLAMIN' HOT® Rice Bowl

Ingredients

- 8 ½ oz bag CHEETOS® Crunchy XXTRA FLAMIN' HOT® Cheese Flavored Snacks crushed
- 4 cups sour cream
- 1 lime
- 2 cups sambal chili sauce
- 1 cup toasted sesame seeds, plus more for garnish
- Salt
- 1 cup chopped cilantro, plus more for garnish
- 2 lbs chicken, dark meat
- For a vegetarian bowl, replace chicken with 2 ½ cups of cooked broccoli
- Pepper
- 1 onion, sliced thin
- 2 tbsp oil
- 2 cups uncooked short-grain calrose rice
- 4 tbsp sweet and spicy Thai chili sauce

How to make it

1. Create the chili sour cream sauce: mix the sour cream, lime, sambal chili sauce, sesame seeds, pinch of salt and chopped cilantro together in a large bowl. Set aside.
2. Cook two cups of rice.
3. Season and grill the chicken until cooked, about 8 minutes, then chop.
4. Heat oil in a nonstick pan at medium heat and add onions.
5. Season with salt and pepper to taste, and caramelize the onions, shaking the pan for about 5 minutes.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	25 min	30 min	6

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6. Add the rice, the cooked chicken and the caramelized onions to a big bowl.
7. Spoon the chili sour cream sauce on top, and garnish with sesame seeds, cilantro and crushed CHEETOS® XXTRA FLAMIN' HOT®.