

# COOL RANCH® DORITOS® Bites

## Ingredients

- 5 cups DORITOS® COOL RANCH® Flavored Tortilla Chips
- 1 lb lean ground beef
- 1 tbsp paprika
- 1 tbsp powdered ranch dip seasoning mix
- Canola oil
- 1 onion, diced
- 2 cloves garlic, minced
- 2 cups shredded Monterey Jack cheese
- 2 eggs
- 1/3 cup all-purpose flour

## How to make it

1. In food processor, pulse DORITOS® COOL RANCH® Flavored Tortilla Chips until finely ground.
2. In medium bowl, combine beef, paprika and ranch seasoning mix.
3. In large skillet set over medium-high heat, heat 2 tbsp oil. Cook onion and garlic, stirring occasionally, for 1 to 2 minutes. Add beef mixture and cook, stirring occasionally, for 8 to 10 minutes or until beef is cooked through and onion is very tender. Remove from heat; if needed, drain fat. Stir in Monterey Jack cheese and let cool slightly.
4. Divide beef mixture into 12 portions and form into triangle-shaped patties about 1/2-inch thick. Chill for 10 minutes.
5. Transfer ground DORITOS® to shallow bowl.
6. Whisk together eggs in another shallow bowl
7. Transfer flour to another shallow bowl.
8. Dredge each patty in flour, dip in eggs and roll in crushed DORITOS®.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
25 min	15 min	40 min	12

## Made with



**DORITOS® COOL RANCH® Flavored  
Tortilla Chips**

9. Pour enough oil into medium saucepan or high-sided skillet to reach 4 inches up sides of pan. Heat over medium heat until instant-read thermometer registers 350°F.
10. In batches, deep-fry breaded bites for 3 to 5 minutes or until golden brown. Transfer to paper towel to drain.