# DORITOS® BBQ Crusted Jamaican Beef Patty

| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|---|---|---|---|
| 45 min | 45 min | 90 min | 16 |

## Ingredients

Pastry Dough:

- 1 ½ cups DORITOS® Sweet & Tangy BBQ Flavored Tortilla Chips
- 2 ¼ cups all-purpose flour
- 1 tsp ground turmeric
- 3/4 cup butter (cold), cubed
- 1/2 cup shredded sharp (old) cheddar cheese
- 1/3 cup ice water (approx.)
- 1 tbsp distilled white vinegar

Filling:

- 1 cup DORITOS® Sweet & Tangy BBQ Flavored Tortilla Chips
- 1 tbsp canola oil
- 12 oz lean ground beef
- 1 small onion, diced
- 1 tbsp finely chopped fresh thyme
- 1/4 tsp salt
- 1/4 tsp black pepper
- 2 tbsp jerky paste
- 1 tbsp curry powder

Assembly:

- 1 egg
- 6 slices processed cheese, halved

## Made with

**DORITOS® Sweet & Tangy BBQ Flavored Tortilla Chips**

## How to make it

1. Pastry Dough: In a food processor, pulse DORITOS® Sweet & Tangy BBQ Flavored Tortilla Chips until finely ground. Add flour and

turmeric; pulse until combined. Add butter and pulse until mixture resembles coarse meal. Add cheddar and pulse just until combined. Drizzle in 1/3 cup ice water and vinegar; pulse just until incorporated.

2. Turn dough out onto lightly floured work surface. Knead for 2 to 3 turns to bring dough together. Divide dough in half. Shape each half into a disk and wrap in plastic wrap. Chill in refrigerator for at least 1 hour.
3. Filling: Transfer DORITOS® to sealable plastic bag. Using rolling pin or your hands, coarsely crush.
4. In a large skillet set over medium-high heat, heat oil. Cook ground beef for 5 to 8 minutes or until starting to brown. Add onion, thyme, salt and pepper. Cook for 2 to 3 minutes or until onion is softened. Stir in jerk paste and curry powder. Cook for 2 minutes. Stir in 1/4 cup water; bring to a boil. Reduce heat to medium-low. Stir in coarsely crushed DORITOS®. Cook, stirring occasionally, for 5 to 8 minutes or until all of the water is absorbed. Let cool completely.
5. Assembly: Preheat oven to 400°F.
6. In a small bowl, whisk together egg with 2 tbsp water.
7. Working with 1 portion of dough at a time, using lightly floured rolling pin, roll dough out on floured work surface to 1/8-inch thickness. Cut dough into 5-inch circles, rerolling scraps as needed. Roll out each circle into a 7-inch round.
8. Spoon 1 tbsp filling into center of dough circle. Fold each cheese half and place on filling then top with another 1 tbsp filling. Brush edges of pastry with egg wash. Fold dough over filling to make a half-moon shape. Using tines of fork, press edges to seal. Transfer to parchment paper–lined baking sheet. Repeat to make 16 patties. Brush tops of pastry with more egg wash.
9. Bake for 20 to 25 minutes or until pastry is golden brown. Let stand 5 minutes before serving.