

# DORITOS® Chili Mac O'Lanterns

## Ingredients

- 1 bag DORITOS® Nacho Cheese Flavored Tortilla Chips
- 1 tbsp olive oil
- 8 each large orange bell peppers
- 1 box PASTA RONI® Shells & White Cheddar
- 1 lb lean ground beef
- 1 oz packet mild chili seasoning
- 1 jar TOSTITOS® Chunky Salsa Mild
- 1 can pinto or black beans, drained
- 1/2 cup milk
- To taste kosher salt
- 2 ¼ cups Mexican blend shredded cheese

## How to make it

1. Preheat the oven: Set to 375°F.
2. Prepare the bell peppers: Slice the tops off each pepper, saving the “lid” pieces with the stems attached. Hollow out each base, removing the core and ribs. Wash away any remaining seeds.
3. Carefully carve a jack-o-lantern design into the peppers, using a small paring knife. (You can reserve any trimmings to add into the chili mac). Arrange into a large casserole-type baking dish and set aside.
4. Boil the pasta: Bring a medium-sized pot, filled with water, to a boil. Add the noodles from the Pasta Roni®, reserving the seasoning packet. Boil for 9 minutes. The pasta should be slightly undercooked.
5. Make the chili mac: Meanwhile, as the pasta boils, heat a large skillet over medium-high heat. Add the oil, then add the lean ground beef and cook until browned, using a wooden spoon to break apart into small crumbles.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
40 min	40 min	80 min	8-10

## Made with



**DORITOS® Nacho Cheese Flavored Tortilla Chips**

(Drain any excess liquid, if needed.)

6. Turn the heat down to low, then add the chili seasoning and salsa. Drain and rinse the beans, then add to the pot, along with any reserved bell pepper trimmings. Stir to combine.
7. Once the pasta has finished boiling, drain and add to the chili mac. Add the milk and reserved Pasta Roni® cheese flavored packet. Fold gently until combined. Season with salt to taste.
8. Fill the bell peppers: Carefully fill each hollowed-out bell pepper with the prepared chili mac. You may have extra filling depending on the size of your bell peppers! Top each stuffed pepper with shredded cheese.
9. Bake: Cover the entire dish with foil- this will help steam and soften the peppers while baking. Place the dish into the oven and bake for 25 minutes. Carefully remove the foil, then continue to bake for an additional 20 minutes, or until the cheese is gooey and the peppers have softened to the desired texture.
10. Crush the DORITOS®: While the bell peppers bake, crush the DORITOS® using a food processor or in a sealed zip lock bag with a rolling pin. Set aside.
11. To Serve: Carefully remove the dish from the oven and allow to cool slightly. Garnish liberally with crushed DORITOS®, then top with the reserved bell pepper “lids.” Serve alongside extra DORITOS® for dipping and enjoy!