

DORITOS® DINAMITA® Guacamole Grilled Cheese

Ingredients

- 2 cups DORITOS® DINAMITA® Sticks Tangy Fiery Lime Flavored Corn Snacks
- 1/2 cup guacamole
- 4 slices white sandwich bread
- 4 slices cheddar cheese
- 3 tbsp mayonnaise

How to make it

1. Transfer DORITOS® DINAMITA® Sticks Tangy Fiery Lime to food processor and pulse until finely ground. Transfer to plate.
2. Spread guacamole on 2 bread slices. Top each with 2 cheddar slices and cap with remaining bread slices. Spread mayonnaise on outside of bread slices. Dip both sides of sandwich in ground DORITOS® DINAMITA® to evenly coat.
3. Heat large nonstick skillet over medium-low heat. In batches, cook sandwiches, turning once and pressing lightly, for 4 to 6 minutes or until bread is toasted and cheese has melted.
4. Cut grilled cheeses in half to serve.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	2

Made with



**DORITOS® DINAMITA® Sticks Tangy
Fiery Lime Flavored Corn Snacks**