

# DORITOS® DINAMITA® Spicy Air Fryer Onion Rings

## Ingredients

- 2 cups DORITOS® DINAMITA® Sticks Smoky Chile Queso Flavored Corn Snacks
- 1/4 cup all-purpose flour
- 1 tsp garlic salt
- 1/2 tsp paprika
- 1/4 cup panko bread crumbs
- 1 egg
- 2 Vidalia onions, cut into 1/2-inch-thick slices
- 1/4 cup barbecue sauce, for dipping

## How to make it

1. Transfer DORITOS® DINAMITA® Sticks Smoky Chili Queso to food processor and pulse until finely ground.
2. In shallow bowl, whisk together flour, garlic salt and paprika.
3. In another shallow bowl, stir together crushed DORITOS® DINAMITA® and panko.
4. In another shallow bowl, whisk egg.
5. Separate onion slices into rings. One at a time, dredge onion rings in flour mixture, dip in egg and coat in panko mixture. Arrange in single layer on parchment paper-lined baking sheet. Lightly coat with cooking spray.
6. Preheat air fryer to 375°F according to manufacturer's instructions. Spray basket with cooking spray.
7. In batches, arrange onion rings in basket. Air-fry, flipping halfway through, for 8 to 10 minutes or until golden brown and crisp.
8. Serve with barbecue sauce for dipping.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	25 min	45 min	4

## Made with



**DORITOS® DINAMITA® Sticks Smoky  
Chile Queso Flavored Corn Snacks**