

DORITOS® Egg Rolls

Ingredients

Egg Rolls:

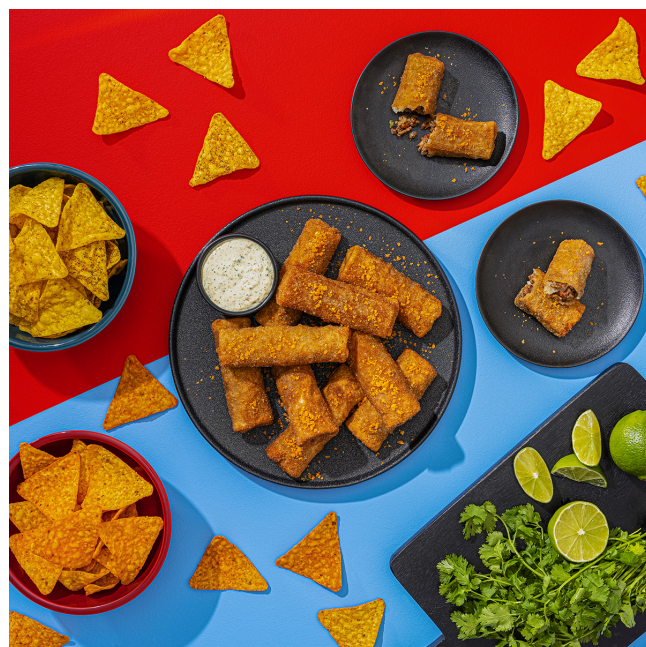
- 1 ½ cups DORITOS® Nacho Cheese Flavored Tortilla Chips
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1/2 tsp garlic powder
- 1/4 tsp onion powder
- 1/4 cayenne pepper
- 1/2 tsp smoked paprika
- 1 tsp chili powder
- 2 tbsp olive oil
- 12 oz lean ground beef
- 2 cloves garlic, minced
- 1 jalapeño pepper, seeded and diced
- 1/2 cup diced onion
- 1 ½ cups shredded Mexican cheese blend, divided
- 1 tbsp cornstarch
- 12 egg roll wrappers
- 3/4 cup diced tomato
- Canola oil, as needed

Cilantro-Lime Dipping Sauce:

- 2 cups DORITOS® COOL RANCH® Flavored Tortilla Chips
- 1 cup ranch dressing
- 3 tbsp freshly squeezed lime juice
- 2 tbsp finely chopped fresh cilantro

How to make it

1. Egg Rolls: In spice grinder or food processor, pulse DORITOS® Nacho Cheese Flavored



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
70 min	20 min	90 min	6-8

Made with



DORITOS® Nacho Cheese Flavored Tortilla Chips

Tortilla Chips until finely ground; transfer to small bowl.

2. In another small bowl, stir together salt, black pepper, garlic powder, onion powder, cayenne pepper, paprika and chili powder. Stir in 1 tsp ground DORITOS®.
3. In large skillet set over medium-high heat, heat olive oil. Cook beef and black pepper mixture, stirring occasionally, for 3 to 4 minutes or until starting to brown. Stir in garlic, jalapeño and onion. Cook, stirring occasionally, for 2 to 3 minutes or until beef is cooked through and veggies are very tender. Remove from heat. Sprinkle with 1/2 cup Mexican cheese blend and stir to combine.
4. In another small bowl, stir together 1/4 cup water and cornstarch to form a slurry.
5. Spoon scant 2 tbsp beef mixture onto bottom third of egg roll wrapper. Top with 1 tbsp diced tomato and 1 tbsp remaining cheese. Fold in sides of wrapper and roll up like a burrito, dabbing top edges of wrapper with cornstarch slurry to seal. Transfer egg roll to parchment paper-lined baking sheet. Repeat with remaining wrappers, remaining beef filling, remaining tomato, remaining cheese and more slurry.
6. Pour enough canola oil into high-sided skillet to reach 3 inches up sides of pan. Heat over medium heat until instant-read thermometer registers 350°F.
7. In batches, fry egg rolls for 2 to 3 minutes or until golden brown. Transfer to paper towel to drain.
8. While still hot, sprinkle generously with remaining ground DORITOS®.
9. Cilantro-Lime Dipping Sauce: In food processor, pulse DORITOS® COOL RANCH® Flavored Tortilla Chips until finely ground.
10. In medium bowl, stir together ranch dressing, lime juice and cilantro. Fold in ground DORITOS®.
11. Serve egg rolls with dipping sauce.