

DORITOS® FLAMIN' HOT® Chicken Meatballs

Ingredients

Meatballs:

- 1 bag (210 g) DORITOS® FLAMIN' HOT® COOL RANCH® Flavored Tortilla Chips
- 1 egg
- 1/2 cup milk
- 1/3 cup grated carrot
- 1/3 cup minced celery
- 1/3 cup grated onion
- 2 cloves garlic, minced
- 1 ½ lbs lean ground chicken
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1/4 cup vegetable oil

Spicy Tomato Sauce:

- 2 tbsp olive oil
- 2 cloves garlic, minced
- 1 tsp chili powder
- 1 tsp ground cumin
- 1/4 tsp cayenne pepper
- 1/4 cup tomato paste
- 1 can (15 oz) fire-roasted tomatoes, with juice
- 1/4 cup prepared horseradish
- 2 tbsp apple cider vinegar
- 2 tbsp packed brown sugar
- 1 tsp Worcestershire sauce
- 1/4 tsp salt
- 1/4 tsp pepper



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
40 min	25 min	65 min	6-8

Made with



DORITOS® FLAMIN' HOT® COOL RANCH® Flavored Tortilla Chips

How to make it

1. Meatballs: In food processor, pulse DORITOS® FLAMIN' HOT® COOL RANCH® Flavored Tortilla Chips to make finely crushed crumbs. In small bowl, set aside 1/2 cup DORITOS® crumbs. In medium bowl, set aside 3/4 cup DORITOS® crumbs.
2. In another small bowl, whisk together egg and milk. Add to 3/4 cup DORITOS® crumbs. Let stand for 10 minutes.
3. In large bowl, stir together carrot, celery, onion, garlic, ground chicken, salt and pepper until combined. Mix in soaked crushed chip mixture until combined. Cover and refrigerate for 30 minutes.
4. Roll meatball mixture into 1 1/2-inch balls. Coat in reserved DORITOS® crumbs, pressing to adhere. Transfer meatballs to parchment paper-lined baking sheet and refrigerate for 30 minutes.
5. In large skillet set over medium heat, add 2 tbsp oil. In batches to avoid crowding, add meatballs and cook, turning once, for 10 to 12 minutes or until browned all over and cooked through, adding more oil as needed.
6. Spicy Tomato Sauce: Meanwhile, in small saucepan set over medium-low heat, add oil. Add garlic, chili powder, cumin and cayenne pepper; cook, stirring occasionally, for 1 to 2 minutes or until fragrant. Stir in tomato paste. Cook for 1 minute.
7. Increase temperature to medium-high. Stir in fire-roasted tomatoes, bring to a boil. Stir in horseradish, vinegar, brown sugar and Worcestershire sauce. Season with salt and black pepper. Reduce heat to low. Cook, stirring occasionally, for 3 to 5 minutes or until thickened.
8. Serve meatballs with tomato sauce for dipping.