

DORITOS® FLAMIN' HOT® COOL RANCH® Veggie Taquitos

Ingredients

- 1/2 bag (9.75 oz bag) DORITOS® FLAMIN' HOT® COOL RANCH® Flavored Tortilla Chips
- 1 ¾ cups tomato salsa, divided
- 1 ¼ cups frozen corn, thawed
- 1 ¼ cups rinsed drained pinto beans
- 1 ¼ cups diced roasted sweet potatoes
- 1 tbsp dried cumin
- 1 tsp salt
- 12 flour tortillas (6-inch)
- ¾ cup Monterey Jack cheese
- Canola oil, for frying
- 4 cups shredded lettuce
- 1/2 cup sour cream
- 24 toothpicks

How to make it

1. In food processor, pulse DORITOS® FLAMIN' HOT® COOL RANCH® Tortilla Chips until finely crushed to make ¾ cup.
2. In medium bowl, stir together ¾ cup salsa, corn, pinto beans, sweet potatoes, cumin and salt.
3. Arrange tortillas on work surface. Spoon 1/4 cup vegetable filling down center of each tortilla. Top each with 1 tbsp cheese and sprinkle with 1 tsp crushed tortilla chips.
4. Roll tortillas tightly to enclose filling like a cigar. Secure each with 2 toothpicks.
5. Meanwhile, in high-sided skillet set over medium heat, add enough oil to reach 2 inches up the sides of the skillet. Heat until shimmering or until instant-read thermometer



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
25 min	20 min	45 min	6

Made with



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

registers 350°F.

6. In batches to avoid crowding, add taquitos seam-side down to oil. Cook, turning once, for 4 to 6 minutes or until golden brown and crispy all over. Transfer to paper towel-lined baking sheet to drain. Remove toothpicks.
7. Serve taquitos over a bed of shredded lettuce. Dollop sour cream on top and sprinkle with remaining crushed tortilla chips. Serve with remaining salsa.