

DORITOS® FLAMIN' HOT® Nacho Spaghetti

Ingredients

- 1 bag (9.75 oz) DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips
- 1 lb dried spaghetti
- 2 tbsp olive oil
- 1 lb lean ground beef
- 1 onion, diced
- 3 cloves garlic, minced
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1 can (16 oz) diced tomatoes with chili seasoning (with juice)
- 2 cups shredded cheddar cheese, divided
- 1/4 cup finely chopped cilantro



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	30 min	45 min	6-8

Made with



DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips

How to make it

1. In food processor, pulse DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips until finely crushed to make 1 1/2 cups.
2. Cook spaghetti according to package directions; reserve 1/3 cup cooking liquid and drain spaghetti.
3. Meanwhile, in large skillet set over medium-high heat, add oil. Add ground beef, onion, garlic, salt, pepper and 1/2 cup crushed tortilla chips; cook, stirring occasionally, for 8 to 10 minutes or until beef is starting to brown and onion is starting to soften. Stir in diced tomatoes (with juice); bring to a boil.
4. Reduce heat to medium-low and cook, stirring occasionally, for 8 to 10 minutes or until sauce has thickened slightly and beef is cooked through.
5. Reduce heat to low. Stir in spaghetti, reserved cooking liquid, 1 cup cheese and 1/2 cup crushed tortilla chips until spaghetti is well coated.

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6. Sprinkle with remaining cheese. Remove skillet from heat, cover and let stand for 1 to 2 minutes or until cheese is melted.
7. Garnish with remaining crushed tortilla chips and cilantro before serving.