

DORITOS® FLAMIN' HOT® NACHO Twice-Baked Potatoes

Ingredients

- 2 cups DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips, divided
- 4 Russet potatoes
- 2 tbsp butter, softened
- 1/2 tsp garlic powder
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1/2 cup sour cream
- 1/2 cup milk
- 1 ½ cups shredded cheddar cheese, divided
- 3 tbsp finely chopped fresh chives, divided
- 4 slices crispy cooked bacon, crumbled, divided

How to make it

1. Preheat oven to 400°F.
2. In food processor, pulse 1 cup DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips until finely ground.
3. Pierce potatoes several times with fork. Arrange on parchment paper-lined baking sheet.
4. Bake for 55 to 65 minutes or until tender. Let cool 10 minutes.
5. Increase heat to 425°F. Slice the top third lengthwise from each potato. Using spoon, scoop flesh into bowl, leaving a thin shell on bottom skins and keeping skins intact. Return bottom skins to parchment paper-lined baking sheet (discard top shells or reserve for another use).
6. Mash potato flesh with butter, garlic powder, salt and pepper until butter melts. Mash in sour



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	70 min	85 min	4

Made with



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cream and milk until smooth. Fold in ground DORITOS®, 1 cup cheddar, 2 tbsp chives and half the bacon.

7. Divide mashed potato mixture evenly among bottom shells. Top with remaining cheddar and remaining bacon.
8. Bake for 12 to 15 minutes or until heated through and cheese has melted.
9. Using hands, lightly crush remaining DORITOS® and sprinkle over top. Garnish with remaining chives.