

DORITOS® Mac and Cheese Balls

Ingredients

- 2 cups DORITOS® Nacho Cheese Flavored Tortilla Chips
- 1 pkg (7.25 oz) mac and cheese mix
- 1/2 cup shredded cheddar cheese
- 1/4 cup all-purpose flour, divided
- 1/2 cup panko breadcrumbs
- 2 eggs, lightly beaten
- Vegetable oil, for frying
- Salt
- 1/2 cup tomato salsa
- 1/2 cup guacamole
- 1/2 cup sour cream

How to make it

1. In a food processor, mix DORITOS® Nacho Cheese Flavored Tortilla Chips until finely ground; set aside.
2. Prepare mac and cheese mix according to package directions (you should have about 3 cups). Stir in shredded cheddar cheese, 1/4 cup tortilla chips, and 1 tbsp flour. Refrigerate for about 1 hour or until well chilled.
3. Combine remaining tortilla chips with breadcrumbs. Scoop mixture into 12 (2-inch) balls. Roll each ball in remaining flour, dip into eggs, then roll in bread crumb mixture until well coated.
4. Pour enough oil into a large high-sided skillet to come 2 inches up side; heat over medium-high heat until an instant-read thermometer reads 350°F. Working in batches, carefully drop mac and cheese balls in oil; fry for 2 to 3 minutes or until golden brown and heated through. Using a slotted spoon, transfer mac and cheese balls to a paper towel-lined tray.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min (+ 1 hr chill time)	25 min (+ 1 hr chill time)	10-12

Made with



DORITOS® Nacho Cheese Flavored Tortilla Chips

5. Sprinkle with salt. Serve with salsa, guacamole, and sour cream for dipping.