

DORITOS® Nacho Cheese Crusted Meatballs

Ingredients

- 9 oz bag DORITOS® Nacho Cheese Flavored Tortilla Chips
- 3 cloves garlic, minced
- 1/3 cup onion, finely chopped
- 1 lb ground beef 80/20
- 3/4 cup ricotta cheese
- 1 egg
- 1/4 cup grated Parmesan cheese
- 3/4 cup shredded cheddar cheese
- 3/4 tsp Italian seasoning
- 1/4 tsp red pepper flakes
- To taste salt and pepper
- 10 oz container DORITOS® Spicy Nacho Flavored Dip
- 3/4 cup marinara sauce
- Garnish parsley, chopped

How to make it

1. Preheat an oven or air-fryer to 350°F.
2. Finely crush the entire bag of DORITOS® and set aside.
3. In a large bowl, add the garlic, onion, ground beef, ricotta, egg, parmesan, cheddar cheese, Italian herbs, and red pepper flakes. Measure out 1 cup of the crushed DORITOS® and add it to the bowl. Generously season with salt and pepper, and mix well to combine.
4. Pour the remaining DORITOS® into a wide, shallow dish. Portion each meatball into approximately 2 tablespoon-sized balls, then roll and press each meatball gently into the crushed DORITOS® to coat.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	25 min	40 min	30

Made with



DORITOS® Nacho Cheese Flavored Tortilla Chips

5. Place the crusted meatballs on a baking tray lined with parchment paper. Bake or air-fry for 20-25 minutes or until the center reaches 165°F and the coating is golden and crisp.
6. Meanwhile, make the dipping sauce by warming together the DORITOS® Spicy Nacho Cheese Dip with the marinara sauce.
7. Once the meatballs are finished, remove from the oven. Allow to cool slightly before serving up alongside the prepared dipping sauce.
8. Garnish with parsley and boldly serve up your creation!