

DORITOS® Nacho Cheesecake

Ingredients

- 2 bags (each 8 oz) DORITOS® Nacho Cheese Flavored Tortilla Chips, divided
- 1/2 cup grated Parmesan cheese
- 2 tbsp melted butter
- 1lb brick-style cream cheese, softened
- 1/2 cup chopped cooked bacon
- 2 scallions, thinly sliced
- 2 tbsp chopped fresh chives
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1/4 cup red pepper jelly



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
25 min	0 min	25 min	6

How to make it

1. Grease and line bottom and sides of 8-inch springform pan with parchment paper.
2. To food processor, add 1 bag DORITOS® Nacho Cheese; pulse to make fine crumbs. Add Parmesan and butter; pulse to combine. Transfer mixture to prepared pan and press into an even layer and up sides to create a crust. Refrigerate for 10 to 15 minutes or until firm.
3. In medium bowl, stir together cream cheese, bacon, scallions, chives, salt and pepper. Spread mixture evenly into crust and smooth top. Spread red pepper jelly over cream cheese mixture. Refrigerate for 30 minutes or until set.
4. Carefully remove cheesecake from pan and place on serving dish. Serve with remaining bag of DORITOS® Nacho Cheese.

Made with



DORITOS® Nacho Cheese Flavored Tortilla Chips