

DORITOS® Nacho Chip Pasta

Ingredients

Nacho Cheese Pappardelle Noodles:

- 6 cups DORITOS® Nacho Cheese Flavored Tortilla Chips
- 4 eggs
- 3 ½ cups all-purpose flour

Nacho Cheese Pasta:

- Homemade nacho cheese pappardelle noodles
- 1/2 cup butter
- 1 cup grated Parmesan cheese
- 1 cup finely crushed DORITOS® Nacho Cheese Flavored Tortilla Chips

How to make it

1. Nacho Cheese Pappardelle Noodles: In high-speed blender, blend DORITOS® Nacho Cheese Flavored Tortilla Chips, eggs and 1/3 cup water until puréed to a smooth, thick paste.
2. Mound 3 ½ cups flour on work surface and form a well in center. Transfer DORITOS® mixture to well. Using fork or your fingertips, combine flour with paste. When dough starts to come together and looks shaggy, start kneading. Knead dough, adding more flour if dough is too sticky, until dough is smooth and elastic, about 5 to 8 minutes. Wrap dough in plastic wrap and let rest at room temperature for at least 30 minutes (overnight is best).
3. Divide dough into 8 pieces. Lightly dust each with flour if needed. Using pasta machine set on thickest setting, roll each piece of dough into a sheet. Continue rolling, reducing setting one mark each time, until sheets are rolled through at thinnest setting.
4. To shape sheets into pappardelle noodles, one at a time, dust each sheet with flour, fold in half



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
50 min	5 min	55 min	8

Made with



DORITOS® Nacho Cheese Flavored Tortilla Chips

crosswise twice and cut into 3/4-inch strips.

5. Nacho Cheese Pasta: In large saucepan of boiling salted water, cook noodles, stirring occasionally, for 2 to 4 minutes or until tender; reserve 1/4 cup pasta cooking water and drain pasta.
6. In large skillet set over medium heat, melt butter. Toss in pasta and 1/4 cup reserved pasta water until coated.
7. Divide pasta into bowls and top with Parmesan cheese. Garnish with crushed DORITOS®.