

DORITOS® Papas Rellena

Ingredients

Meat Filling:

- 1 tbsp olive oil
- 1/3 cup diced red onion
- 1/2 cup diced green bell pepper
- 1/2 cup diced red bell pepper
- 2 cloves garlic, minced
- 2 tbsp finely chopped fresh cilantro
- 8 oz lean ground beef
- 1/2 tsp ground cumin
- 1/2 tsp sazón seasoning
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1 can (8 oz) tomato sauce

Potato Balls:

- 7 cups DORITOS® Nacho Cheese Flavored Tortilla Chips
- 3 lbs Yukon Gold potatoes (about 5 medium), peeled and cut into 2-inch chunks
- 3 tbsp salt
- 2 tbsp butter
- 2/3 cup all-purpose flour
- 1/4 cup grated Parmesan cheese
- 12 cubes cheddar cheese (each about 1/2-inch square)
- 2 eggs
- Canola oil, for frying

How to make it

1. Meat Filling: In large skillet set over medium heat, heat oil. Cook onion, green pepper, red



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
35 min	50 min	85 min	12

Made with



DORITOS® Nacho Cheese Flavored Tortilla Chips

pepper, garlic and cilantro, stirring occasionally, for 4 to 6 minutes or until tender. Stir in beef, cumin, sazón seasoning, salt and pepper. Cook, stirring occasionally, for 5 to 8 minutes or until beef is starting to brown. Stir in tomato sauce; bring to a boil. Reduce heat to medium-low. Cook, stirring occasionally, for 10 to 12 minutes or until most of the liquid has evaporated and sauce is thick. Let cool completely.

2. Potato Balls: Meanwhile, in food processor, pulse DORITOS® Nacho Cheese Flavored Tortilla Chips until finely ground. Transfer to shallow bowl.
3. Transfer potatoes to medium saucepan; cover with water and season with salt. Bring to a boil over medium-high heat. Reduce heat to medium. Simmer, stirring occasionally, for 12 to 15 minutes or until fork-tender. Drain well. Return to saucepan. Add butter and mash until smooth. Stir in flour and Parmesan. Let cool slightly.
4. Preheat oven to 350°F.
5. Divide mashed potato mixture into twelve 1/3-cup portions. One at a time, shape each portion into a ball. Flatten ball into a patty and place 2 tbsp beef filling and 1 cube cheese in center. Shape potato mixture back into a ball, enclosing and sealing filling. Transfer to parchment paper-lined baking sheet.
6. In shallow bowl, whisk together eggs.
7. Dip each potato ball into eggs and roll in ground DORITOS®. Return to baking sheet.
8. Pour enough oil into medium saucepan or high-sided skillet to reach 4 inches up sides of pan. Heat over medium heat until instant-read thermometer registers 350°F.
9. Cook breaded potato balls for 2 to 3 minutes or until golden brown all over. Drain on paper towel. Transfer to baking sheet. Bake for 8 to 10 minutes or until cheese inside has melted.