

DORITOS® Spicy Sweet Chili Fritter

Ingredients

- 1 ½ cups + 1/2 cup fresh or frozen sweet corn kernels; defrosted
- 2 tbsp + 1 tbsp vegetable oil
- 3/4 cup ground DORITOS® Spicy Sweet Chili Flavored Tortilla Chips
- 2 tbsp chickpea flour
- 1/2 tsp baking soda
- 1/4 tsp salt; kosher
- 1/8 tsp black pepper; coarse ground
- 1/8 tsp granulated garlic powder
- Pinch red pepper powder
- 3 tbsp green onion; chopped
- 1/2 tbsp cilantro; chopped
- 1/2 cup small pieces DORITOS® Spicy Sweet Chili Flavored Tortilla Chips
- For dipping spicy sweet chili sauce

How to make it

1. *Grind DORITOS® Spicy Sweet Chili Flavored Tortilla Chips in food processor until very fine.
2. Heat 1/2 tbsp vegetable oil in pan over medium-high heat. Once heated, add 1 ½ cups of sweet corn kernels.
3. Cook, moving constantly, until kernels are slightly browned and golden, about 8-10 minutes. Remove from heat and cool slightly.
4. Once slightly cooled, add contents of pan to blender. Blend, on high, until a smooth paste is formed.
5. Add paste to a large mixing bowl. Add ground DORITOS® Spicy Sweet Chili Flavored Tortilla Chips, chickpea flour, baking soda, salt, black pepper, garlic powder, and red pepper powder.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	10 min	25 min	3-4

Made with



DORITOS® Spicy Sweet Chili Flavored Tortilla Chips

6. Mix well until fully incorporated.
7. Add remaining 1/2 cup of sweet corn kernels, green onion, cilantro, and small pieces of DORITOS® Spicy Sweet Chili Flavored Tortilla Chips to batter. Fold in ingredients and reserve, in fridge, until needed. Allow batter to rest for at least 5 mins.
8. Heat remaining 1 tbsp vegetable oil in pan over medium-high heat. Once heated, add 1 oz scoops of batter into pan and flatten slightly. Cook until each side is golden browned (approx. 2 minutes per side).
9. Allow to cool on paper towel and serve warm.
10. Serve with Spicy Sweet Chili sauce, for dipping.