

# DORITOS® Vampire Cheese Balls

## Ingredients

- 2 (8 oz) packages cream cheese, softened to room temp
- 1/4 cup green onion, sliced
- 1 tbsp pickled jalapeños, chopped
- 1 oz packet taco seasoning
- 1 cup Mexican blend shredded cheese
- 1 (9.25 oz) bag DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips
- 1/3 cup black olives, sliced
- To taste kosher salt

## How to make it

1. In a large bowl or bowl of a stand mixer, add the softened cream cheese, green onion, pickled jalapeños, taco seasoning, and shredded cheese. Mix well by using a paddle attachment, handheld mixer, or wooden spoon until fully combined. Season with salt to taste.
2. Cover and chill for 1 hour, or overnight, or until firm and ready to serve.
3. Meanwhile, finely crush approximately half a bag of DORITOS® and transfer onto a plate or wide, shallow dish. Reserve the remaining uncrushed chips for garnish.
4. Remove the chilled mixture from the fridge and scoop into rounded 1 tbsp-sized portions. Shape into a ball and drop into the crushed DORITOS®, rolling to coat the entire surface in fiery, bold flavor!
5. Place the crusted cheese balls onto a serving platter and garnish each crusted cheese ball with two whole DORITOS® “wings” and two black olive “eyes.” (Stuff the olives with a bit of the cheese mixture to help adhere).
6. Serve and enjoy!



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	0 min	20 min	10-12

## Made with



**DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips**