

FLAMIN' HOT® Holiday Turkey & Stuffing



Ingredients

FLAMIN' HOT® Turkey:

- 2 cups CHEETOS® Crunchy FLAMIN' HOT® Flavored Snacks
- 1 cup DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips
- 1 cup RUFFLES® Flamin' Hot BBQ Flavored Potato Chips
- 1 turkey, 12 to 14 lbs
- 2 onions, diced
- 2 carrots, diced
- 2 stalks celery, diced
- 1 head garlic, halved
- 1/2 cup unsalted butter, softened
- 1 sprig each fresh sage, thyme and rosemary
- 2 cups turkey broth
- 4 tsp cornstarch

FLAMIN' HOT® Cheesy Bacon Stuffing:

- 4 slices bacon, diced
- 1/4 cup butter
- 1 onion, diced
- 2 stalks celery, diced
- 1 red bell pepper, diced
- 2 jalapeño peppers, seeded and diced
- 1/4 cup finely chopped fresh sage
- 2 tbsp each finely chopped fresh thyme and rosemary
- 4 cloves garlic, minced
- 5 cups day-old cubed bread
- 1 cup CHEETOS® Crunchy FLAMIN' HOT® Flavored Snacks

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
1 hr	2 hr 30 min	3 hr 30 min	4-6

Made with



CHEETOS® Crunchy FLAMIN' HOT® Flavored Snacks

- 1 cup DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips
- 1 cup RUFFLES® Flamin' Hot BBQ Flavored Potato Chips
- 2 eggs, lightly beaten
- 2 cups shredded cheddar cheese
- 1/4 cup grated Parmesan cheese

How to make it

[title]FLAMIN' HOT® Turkey:

2. Preheat oven to 400°F. Pulse together CHEETOS® CRUNCHY FLAMIN' HOT® Cheese Flavored Snacks, DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips, and RUFFLES® FLAMIN' HOT® BBQ Potato Chips in a food processor until finely ground.
3. Remove turkey giblets and neck from turkey; add to roasting pan. Add onions, carrots, celery and garlic to pan. Pat turkey dry with paper towel. Rub turkey all over with butter, including inside cavity and under skin; season all over with ground FLAMIN' HOT® mix, including inside cavity and under skin. Add sprig of sage, thyme and rosemary to cavity. Tie legs together with kitchen string and tuck in wing tips. Place turkey, breast side up, in roasting pan fitted with rack.
4. Roast in lower third of oven for 15 minutes. Reduce temperature to 350°F; cook for about 1 ½ to 2 hours or until meat thermometer inserted into thickest part of inner thigh registers 165°F. If turkey is browning too quickly, tent with foil.
5. Remove kitchen string; transfer turkey to serving platter. Let stand for 30 minutes.
6. Skim any fat from pan juices in roasting pan and reserve for stuffing.
7. Meanwhile, heat pan drippings, pan-roasted vegetables, neck and giblets in roasting pan set over medium heat on stovetop. Stir in turkey broth, scraping up any brown bits from bottom of pan; bring to boil. Whisk together 1/3 cup water and cornstarch; gradually stir into pan; bring to boil. Reduce heat to medium-low;

simmer for 10 to 15 minutes or until thickened.
Strain before serving.

[title]FLAMIN' HOT® Cheesy Bacon Stuffing:

9. Heat large skillet set over medium heat; cook bacon for 3 to 5 minutes or until starting to brown around edges. Stir in butter. Add onion, celery, red pepper, jalapeño, sage, thyme, rosemary and garlic; cook for 5 to 8 minutes or until slightly softened. Let cool completely.
10. Toss together cubed bread, CHEETOS® CRUNCHY FLAMIN' HOT® Cheese Flavored Snacks, DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips, RUFFLES® FLAMIN' HOT® BBQ Potato Chips, and bacon mixture. Stir in eggs, cheddar and Parmesan (stuffing should be moist but not soggy).
11. Transfer stuffing to greased 13- x 9-inch baking dish. Drizzle with reserved pan juices. Cover with foil. Bake in 375°F oven for 30 to 40 minutes or until heated through.