

Fried Cheese Stuffed DORITOS®

Ingredients

- 3 cups DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips
- 1/4 cup all-purpose flour
- 1 egg, beaten
- 8 Dutch-style wrapped cheese balls, unwrapped (such as Babybel)
- Vegetable oil, for frying

How to make it

1. In food processor, pulse DORITOS® Nacho Cheese Flavored Tortilla Chips to make finely crushed crumbs (about 1 cup). Transfer to a small bowl.
2. In another small bowl, add flour. In third small bowl, add egg. Dredge cheese balls first in flour, dip in beaten egg and coat in crushed chips, pressing to adhere.
3. In large saucepan or high-sided skillet set over medium heat, pour enough oil to reach 2 inches up sides of skillet. Heat until shimmering or an instant-read thermometer registers 375°F.
4. In batches to avoid crowding, add breaded cheese balls to oil and cook, turning once, for 2 to 3 minutes or until coating is golden brown and crispy.
5. Transfer to paper towel-lined plate. Serve warm.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	15 min	30 min	8

Made with



DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips