

FRITOS® Chorizo Sausage Balls

Ingredients

- 1 bag (9 oz) Fritos® Original Corn Chips
- 1 lb chorizo
- 1 block (8 oz) cream cheese, softened
- 1 cup shredded cheese
- 1 tbsp taco seasoning
- 2 tbsp jalapeños, seeds removed, small dice
- 3/4 cup Buttermilk Complete Mix
- 1 - 9 oz can Fritos® Jalapeño Cheddar Cheese Dip
- 2 tbsp crema or sour cream
- 1 tbsp green onion

How to make it

1. Pre-heat oven to 400°F.
2. Finely crush 1 bag of FRITOS®. Separate 1/2 cup and reserve the remaining FRITOS® in a large shallow dish.
3. In the bowl of a stand mixer, add the 1/2 cup of measured FRITOS®, along with the chorizo, cream cheese, shredded cheese, taco seasoning, jalapeños, and the pancake and waffle mix.
4. Mix on medium-low speed to combine.
5. Scoop into 1 tbsp sized balls, and drop into the dish with the reserved FRITOS® and roll to coat in crunchy corn goodness.
6. Place on a prepared baking sheet and bake for approximately 18-20 minutes, or until the sausage balls are fully cooked through and golden brown.
7. Place onto a serving platter and garnish with a drizzle of warmed FRITOS® Jalapeño Cheddar Cheese dip, crema, and sliced green onions. Serve alongside the remaining cheese dip for



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	20 min	35 min	10-12

Made with



Fritos® Original Corn Chips

dunking and enjoy!