



PREP
TIME

5min



COOK
TIME

25min



SERVES

6

PRODUCT



CHEETOS® XXTRA FLAMIN' HOT® Rice Bowl

INGREDIENTS

8 ½ oz bag CHEETOS® Crunchy XXTRA FLAMIN' HOT® Cheese Flavored Snacks crushed

4 cups sour cream

1 lime

2 cups sambal chili sauce

1 cup toasted sesame seeds, plus more for garnish

Salt

1 cup chopped cilantro, plus more for garnish

2 lbs chicken, dark meat

For a vegetarian bowl, replace chicken with 2 ½ cups of cooked broccoli

Pepper

1 onion, sliced thin

2 tbsp oil

2 cups uncooked short-grain calrose rice

4 tbsp sweet and spicy Thai chili sauce

HOW TO MAKE

DIRECTIONS

Create the chili sour cream sauce: mix the sour cream, lime, sambal chili sauce, sesame seeds, pinch of salt and chopped cilantro together in a large bowl. Set aside.

Cook two cups of rice.

Season and grill the chicken until cooked, about 8 minutes, then chop.

Heat oil in a nonstick pan at medium heat and add onions.

Season with salt and pepper to taste, and caramelize the onions, shaking the pan for about 5 minutes.

Add the rice, the cooked chicken and the caramelized onions to a big bowl.

Spoon the chili sour cream sauce on top, and garnish with sesame seeds, cilantro and crushed CHEETOS® XXTRA FLAMIN' HOT®.