



PREP
TIME

30_{min}



COOK
TIME

30_{min}



SERVES

14

PRODUCT



DORITOS® FLAMIN' HOT® Nacho Mac 'n' Cheese Balls

INGREDIENTS

[title]Pasta:

8 oz elbow macaroni pasta

2 tbsp butter

1/4 cup all-purpose flour

2 cups milk

1 tsp garlic powder

1/4 tsp chili powder

1 cup shredded sharp (old) orange cheddar cheese

1 cup shredded Tex-Mex cheese blend

1 tsp salt

1 tsp black pepper

[title]Breading:

1/2 cup all-purpose flour

2 eggs

2 cups crushed DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips

Vegetable oil, for frying

[title]Dipping Sauce:

3/4 cup mayonnaise

2 tbsp hot sauce

2 scallions, thinly sliced

HOW TO MAKE

DIRECTIONS

Pasta: In large saucepan of boiling salted water, cook macaroni for 7 to 8 minutes or until al dente; drain.

Cheese Sauce: Meanwhile, in large skillet set over medium heat, melt butter. Add flour and cook, stirring, until a soft dough forms. Cook,

stirring, for 1 to 2 minutes or until lightly toasted. Stir in milk, garlic powder and chili powder. Cook, whisking frequently, for 8 to 10 minutes or until mixture has thickened.

Slowly add cheddar and Tex-Mex cheeses. Cook, stirring occasionally, for 3 to 5 minutes or until melted and smooth. Stir in macaroni until well coated. Season with salt and pepper. Transfer to rimmed baking sheet and let cool to room temperature. Refrigerate for 1 to 2 hours or until cooled and firm.

Using small ice cream scoop, scoop macaroni mixture into fourteen 2-inch balls.

Breading: In small bowl, add flour. In another small bowl, whisk together eggs. In another small bowl, add DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips.

Dip mac 'n' cheese balls first into flour, then dredge in eggs and lastly in DORITOS®, pressing to adhere.

In high-sided skillet set over medium heat, add enough oil to reach 4 inches up sides of skillet. Heat until shimmering or an instant-read thermometer registers 350°F. Add mac 'n' cheese balls and cook, turning once, for 3 to 5 minutes or until golden and crispy. Transfer to large paper towel-lined plate and let cool slightly and drain.

Dipping Sauce: In small bowl, stir together mayonnaise and hot sauce until blended. Serve with mac 'n' cheese balls for dipping. Garnish with scallions.