PREP TIME 25min

COOK TIME 65min

SERVES 4

PRODUCT

DORITOS® FLAMIN' HOT® Nacho Gnocchi

INGREDIENTS

4 cups DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips

2 (about 2 lbs total) large Russet potatoes

2 eggs, beaten

1 ½ cups all-purpose flour

1/3 cup butter

4 cloves garlic, thinly sliced

1 tbsp freshly grated lime zest

2 tbsp freshly squeezed lime juice

1 jalapeño pepper, thinly sliced

2 green onions, thinly sliced

2 tbsp finely chopped fresh cilantro

HOW TO MAKE

DIRECTIONS

Preheat oven to 400°F.

In food processor, pulse DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips until finely ground.

Pierce potatoes several times with fork. Transfer to parchment paper–lined baking sheet.

Bake for 55 to 65 minutes or until fork-tender. Let potatoes cool for 10 to 15 minutes. While still warm, scoop out potato flesh (discard skins or save for another use) and transfer to bowl. Mash potatoes or pass through potato ricer.

Shape potatoes into a mound on lightly floured work surface and make a well in center. Add eggs, flour and 1/2 cup ground DORITOS® to well. Using fork, mix until combined. Knead dough just until smooth and dough comes together.

Divide dough into 6 portions. Roll each dough portion into a log about 1 inch wide. Cut each into 1/2-inch slices. Roll each piece on gnocchi board or use tines of fork to create ridges.

Transfer to parchment paper–lined baking sheet dusted with flour.

In large saucepan of salted boiling water, cook gnocchi, stirring occasionally, for 2 to 3 minutes or until they start to float. Gently drain or use slotted spoon to transfer to plate.

Meanwhile, in large skillet set over medium heat, melt butter. Cook garlic, stirring frequently, for 1 to 2 minutes or until fragrant and lightly golden. Stir in gnocchi and cook, stirring occasionally, for 2 to 3 minutes or until well coated. Stir in with lime zest and lime juice.

Divide gnocchi among 4 bowls. Garnish with remaining ground DORITOS®, jalapeño, green onions and cilantro.