



PREP  
TIME

5 min



COOK  
TIME

25 min



SERVES

6

# 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.

## PRODUCT



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