



PREP  
TIME  
30min



COOK  
TIME  
30min



SERVES  
14

# 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®

## PRODUCT



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.