



PREP  
TIME

40<sub>min</sub>



COOK  
TIME

25<sub>min</sub>



SERVES

6-8

# DORITOS® FLAMIN' HOT® Chicken Meatballs

## INGREDIENTS

[title]Meatballs:

**1 bag (210 g)** DORITOS® FLAMIN' HOT® COOL RANCH® Flavored Tortilla Chips

**1** egg

**1/2 cup** milk

**1/3 cup** grated carrot

**1/3 cup** minced celery

**1/3 cup** grated onion

**2** cloves garlic, minced

**1 ½ lbs** lean ground chicken

**1/4 tsp** salt

**1/4 tsp** black pepper

**1/4 cup** vegetable oil

[title]Spicy Tomato Sauce:

**2 tbsp** olive oil

**2** cloves garlic, minced

**1 tsp** chili powder

**1 tsp** ground cumin

**1/4 tsp** cayenne pepper

**1/4 cup** tomato paste

**1 can (15 oz)** fire-roasted tomatoes, with juice

**1/4 cup** prepared horseradish

**2 tbsp** apple cider vinegar

**2 tbsp** packed brown sugar

**1 tsp** Worcestershire sauce

**1/4 tsp** salt

**1/4 tsp** pepper

## HOW TO MAKE

DIRECTIONS

## PRODUCT



Meatballs: In food processor, pulse DORITOS® FLAMIN' HOT® COOL RANCH® Flavored Tortilla Chips to make finely crushed crumbs. In small bowl, set aside 1/2 cup DORITOS® crumbs. In medium bowl, set aside 3/4 cup DORITOS® crumbs.

In another small bowl, whisk together egg and milk. Add to 3/4 cup DORITOS® crumbs. Let stand for 10 minutes.

In large bowl, stir together carrot, celery, onion, garlic, ground chicken, salt and pepper until combined. Mix in soaked crushed chip mixture until combined. Cover and refrigerate for 30 minutes.

Roll meatball mixture into 1 1/2-inch balls. Coat in reserved DORITOS® crumbs, pressing to adhere. Transfer meatballs to parchment paper-lined baking sheet and refrigerate for 30 minutes.

In large skillet set over medium heat, add 2 tbsp oil. In batches to avoid crowding, add meatballs and cook, turning once, for 10 to 12 minutes or until browned all over and cooked through, adding more oil as needed.

Spicy Tomato Sauce: Meanwhile, in small saucepan set over medium-low heat, add oil. Add garlic, chili powder, cumin and cayenne pepper; cook, stirring occasionally, for 1 to 2 minutes or until fragrant. Stir in tomato paste. Cook for 1 minute.

Increase temperature to medium-high. Stir in fire-roasted tomatoes, bring to a boil. Stir in horseradish, vinegar, brown sugar and Worcestershire sauce. Season with salt and black pepper. Reduce heat to low. Cook, stirring occasionally, for 3 to 5 minutes or until thickened.

Serve meatballs with tomato sauce for dipping.