



# DORITOS® FLAMIN' HOT® COOL RANCH® Veggie Taquitos

## INGREDIENTS

**1/2 bag (9.75 oz bag) NEW! DORITOS® FLAMIN' HOT® COOL RANCH®**

**1 3/4 cups** tomato salsa, divided

**1 1/4 cups** frozen corn, thawed

**1 1/4 cups** rinsed drained pinto beans

**1 1/4 cups** diced roasted sweet potatoes

**1 tbsp** dried cumin

**1 tsp** salt

**12** flour tortillas (6-inch)

**3/4 cup** Monterey Jack cheese

**Canola oil, for frying**

**4 cups** shredded lettuce

**1/2 cup** sour cream

**24** toothpicks



**PREP  
TIME**  
25<sub>min</sub>



**COOK  
TIME**  
20<sub>min</sub>



**SERVES**  
6

## PRODUCT



## HOW TO MAKE

### DIRECTIONS

In food processor, pulse DORITOS® FLAMIN' HOT® COOL RANCH® Tortilla Chips until finely crushed to make 3/4 cup.

In medium bowl, stir together 3/4 cup salsa, corn, pinto beans, sweet potatoes, cumin and salt.

Arrange tortillas on work surface. Spoon 1/4 cup vegetable filling down center of each tortilla. Top each with 1 tbsp cheese and sprinkle with 1 tsp crushed tortilla chips.

Roll tortillas tightly to enclose filling like a cigar. Secure each with 2 toothpicks.

Meanwhile, in high-sided skillet set over medium heat, add enough oil to reach 2 inches up the sides of the skillet. Heat until shimmering or until instant-read thermometer registers 350°F.

In batches to avoid crowding, add taquitos seam-side down to oil. Cook, turning once, for 4 to 6 minutes or until golden brown and crispy all over. Transfer to paper towel-lined baking sheet to drain. Remove toothpicks.

Serve taquitos over a bed of shredded lettuce. Dollop sour cream on top and sprinkle with remaining crushed tortilla chips. Serve with remaining salsa.