



DORITOS® FLAMIN' HOT® Nacho Spaghetti

INGREDIENTS

- 1 bag (9.75 oz) DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips
- 1 lb dried spaghetti
- 2 tbsp olive oil
- 1 lb lean ground beef
- 1 onion, diced
- 3 cloves garlic, minced
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1 can (16 oz) diced tomatoes with chili seasoning (with juice)
- 2 cups shredded cheddar cheese, divided
- 1/4 cup finely chopped cilantro



PREP
TIME
15min



COOK
TIME
30min



SERVES
6-8

PRODUCT



HOW TO MAKE

DIRECTIONS

In food processor, pulse DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips until finely crushed to make 1 2/3 cups.

Cook spaghetti according to package directions; reserve 1/3 cup cooking liquid and drain spaghetti.

Meanwhile, in large skillet set over medium-high heat, add oil. Add ground beef, onion, garlic, salt, pepper and 1/2 cup crushed tortilla chips; cook, stirring occasionally, for 8 to 10 minutes or until beef is starting to brown and onion is starting to soften. Stir in diced tomatoes (with juice); bring to a boil.

Reduce heat to medium-low and cook, stirring occasionally, for 8 to 10 minutes or until sauce has thickened slightly and beef is cooked through.

Reduce heat to low. Stir in spaghetti, reserved cooking liquid, 1 cup cheese and 1/2 cup crushed tortilla chips until spaghetti is well coated.

Sprinkle with remaining cheese. Remove skillet from heat, cover and let stand for 1 to 2 minutes or until cheese is melted.

Garnish with remaining crushed tortilla chips and cilantro before serving.