

CHEETOS® FLAMIN' HOT® Mac-n-Cheese Balls



Ingredients

- 2 cups vegetable oil, or more, as needed
- 3 cups well-chilled macaroni and cheese, homemade or store-bought
- 2 large eggs, beaten
- 1 tablespoon milk
- 1 1/2 cups Panko
- 4 oz. CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

24
Servings

Made with

How to make it

1. Clip a deep fryer thermometer to a large heavy bottom pan filled with oil over medium high heat.
2. Line a baking sheet with paper towels; set aside.
3. In a large bowl combine the crushed CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks and Panko crumbs.
4. In a small bowl beat together eggs and milk until just combined.
5. Scoop out about 2 heaping tablespoons of mac and cheese and roll it into a 2-inch ball.
6. Place formed ball on a baking sheet. Repeat with remaining mac and cheese.
7. Working one at a time, dip mac and cheese balls in the egg mixture, then dredge it through the CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks and Panko mixture, pressing to coat.
8. Working in batches as needed, slowly lower the balls into the hot oil and deep-fry until the Panko crumbs are visibly golden and the coating is crispy, about 1 minute.