

# Doritos® Flamin' Hot® Nacho Mac 'n' Cheese Balls

## Ingredients

- 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
- Breading
  - 1/2 cup all-purpose flour
  - 2 eggs
  - 2 cups crushed DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips
- Vegetable oil, for frying
- Dipping Sauce:
  - 3/4 cup mayonnaise
  - 2 tbsp hot sauce
  - 2 scallions, thinly sliced

## How to make it

1. Pasta: In large saucepan of boiling salted water, cook macaroni for 7 to 8 minutes or until al dente; drain.
2. Cheese Sauce: Meanwhile, in large skillet set over medium heat, melt butter. Add flour and cook, stirring, until a soft dough forms. Cook,



 PREP TIME	 COOK TIME	 TOTAL TIME	 SERVING
30 minutes	30 minutes	60 min (+ 1 hour standing time)	14

## Made with



**DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips**

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.

3. 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.
4. Using small ice cream scoop, scoop macaroni mixture into fourteen 2-inch balls.
5. Breading: In small bowl, add flour. In another small bowl, whisk together eggs. In another small bowl, add Doritos® Flamin' Hot® Nacho Flavored Tortilla Chips.
6. Dip mac 'n' cheese balls first into flour, then dredge in eggs and lastly in Doritos®, pressing to adhere.
7. 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.
8. Dipping Sauce: In small bowl, stir together mayonnaise and hot sauce until blended. Serve with mac 'n' cheese balls for dipping. Garnish with scallions.