

Five-Alarm CHEETOS® Steak



Ingredients

- 8.5 oz. Crushed CHEETOS® Crunchy Cheddar Jalapeño Cheese Flavored Snacks
- 2 cups CHEETOS® Puffs Cheese Flavored Snacks, Crushed
- 8.0 oz. CHEETOS® Puffs Cheese Flavored Snacks, Crushed
- 4 8-oz. Rib-eye steaks
- Salt, to taste
- Pepper, to taste
- A few whole jalapeños
- Oil
- Unsalted butter
- Cheesy butter rice
- 2 cups Uncooked Calrose rice
- 2 Tbsp. Butter
- 1 cup Pasteurized cheese (think nacho cheese)

How to make it

1. Mix together salt, pepper and 1 cup of crushed CHEETOS® Crunchy Cheddar Jalapeño in a small bowl.
2. Season the steaks on both sides by drizzling with oil and showering with the salt, pepper and crushed CHEETOS® Crunchy Cheddar Jalapeño mixture.
3. Grill on a hot open flame until medium rare, about 4 minutes on each side.
4. Mix the butter with a pinch of crushed CHEETOS® Crunchy Cheddar Jalapeño and CHEETOS® Puffs to make it extra Dangerously Cheesy®.



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

-

Made with

5. Lather butter on top of the steaks, and add more of the seasoning.
6. Cook 2 cups of rice.
7. Mix the rice with butter, 2 cups of crushed cheesy CHEETOS® Puffs and pasteurized cheese. Serve on the side of the steaks.
8. Grill the jalapeños or enjoy raw on the side.