

# FRITOS® Chili Cheese Rolls



## Ingredients

- As needed Fritos® Chili Cheese Flavored Corn Chips
- As needed to season lightly Flour salt, in fine holed shaker
- 2 oz vol Sour Cream
- As desired Fritos® Original Corn Chips
- 40 oz wt BEEF & CHEESE FILLING
- 1/2 cup vol Sweet Onions, peeled & dice 1/8"
- 15 oz wt can Chili, no beans
- 9 oz wt Beef Taco Meat, prepared
- 1/2 tsp Granulated Garlic
- 1/8 tsp Cumin, ground
- 1 tsp Chipotle Powder
- 1 cup vol (5 oz wt) Fritos® Original Corn Chips
- 1/2 cup (2 1/4 oz wt) Sharp Cheddar, shredded
- 8 oz wt No/ Low Melt cheese
- 3 Eggroll FRITOS® CHILI PIE ROLLS, PREPARED
- 3 Each Eggroll Wrappers
- 1.5 oz. vol. Eggwash
- 3 Each BEEF & CHEESE FILLING
- 16 oz. vol. Fritos® Original Corn Chips



PREP  
TIME

-



COOK  
TIME

-



TOTAL  
TIME

-



SERVING

1 Serving

## Made with



Fritos® Chili Cheese Flavored Corn Chips

## How to make it

1. In a 350°F fryer, place refrigerated FRITOS® CHILI PIE ROLLS into basket. Place a cover on basket (or use a second basket if no covers available)
2. Drop baskets and fry for 3 min 35 seconds. Drain well. Place into a paper food tray and season exterior lightly with flour salt.

3. Place FRITOS® CHILI PIE ROLLS rolls onto plate (rolls can be cut in half at an angle if desired). Place sour cream into a ramekin and place on plate. Garnish plate with additional FRITOS® if desired.

[title]BEEF & CHEESE FILLING

5. In a mixing bowl, place all ingredients for the filling and mix well with a rubber spatula to blend.
6. Take 2 oz wt of filling (=1 # 20 yellow scoop) and form into a log of 4" length compressing cheese filling into a solid mass without air gaps.
7. Layout onto paper lined sheet trays and refrigerate until needed (can also be frozen).

[title]FRITOS® CHILI PIE ROLLS, PREPARED

9. Lay out eggroll wrappers diagonally on a cutting board. Place BEEF AND CHEESE FILLING slightly below middle of roll. Brush cold water around all edges of wrapper.
10. Roll up eggrolls in usual fashion and form into eggrolls of 4 1/2" length. Place rolls in egg wash, drain excess and roll in crushed FRITOS® to LIGHTLY coat rolls.
11. There will be gaps in crumbs. Place onto sheet tray and refrigerate for 15 mins to set up.
12. At this point the eggrolls can be used OR if saving for longer than 1 day, par fry rolls in covered baskets for 1 1/2 min and refrigerate.