

# CHEETOS® Crunchy FLAMIN' HOT® Carrot Crisps

## Ingredients

- 1 cup CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks
- 1 lb baby carrots
- 2 tbsp olive oil
- 1/4 cup grated Parmesan cheese
- 1 cup Lay's® Smooth Ranch Dip

## How to make it

1. Preheat oven to 425°F.
2. In food processor, pulse CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks until finely ground.
3. In medium saucepan of salted boiling water, cook carrots, stirring occasionally, for 10 to 12 minutes or until just tender. Drain well. Let cool slightly and pat dry.
4. Arrange carrots on parchment paper-lined baking sheet in single layer. Using bottom of mason jar or sturdy glass, press each carrot to flatten. Drizzle with olive oil.
5. Bake for 15 minutes. Sprinkle with Parmesan and crushed CHEETOS®. Bake for 8 to 10 minutes or until golden brown and crispy.
6. Serve carrot crisps with Lay's® Smooth Ranch Dip.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	35 min	40 min	4

## Made with



**CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks**