

DORITOS® Colossal Nacho Cheese Chips with 5-Minute Nacho Sauce

Ingredients

Colossal Nacho Cheese Chips:

- 3 cups DORITOS® Nacho Cheese Flavored Tortilla Chips
- 1 egg
- 4 large (10 inches) flour tortillas

Nacho Sauce:

- 2 tbsp butter
- 2 tbsp all-purpose flour
- 1 cup whole milk
- 1 ½ cups shredded cheddar cheese
- 1/2 tsp chili powder
- 1/2 tsp ground cumin
- 1/2 tsp salt
- 1/2 tsp black pepper

How to make it

1. Colossal Nacho Cheese Chips: Preheat oven 350°F. Line 2 large baking sheets with parchment paper and lightly coat with cooking spray.
2. In food processor, pulse DORITOS® Nacho Cheese Flavored Tortilla Chips until finely ground.
3. In small bowl, whisk together egg and 2 tsp water.
4. Trim each tortilla to form a large triangle (reserve trimmed pieces for another use). Brush one side of each tortilla with egg wash. Sprinkle each with 2 tbsp ground nacho cheese crumbs or enough to cover. Let stand for 1



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	20 min	35 min (+ 20 min standing time)	4

Made with



DORITOS® Nacho Cheese Flavored Tortilla Chips

minute. Transfer 2 triangles, nacho cheese crumbs side down, to each prepared baking sheet. Brush tops with remaining egg wash and sprinkle with remaining ground nacho cheese crumbs.

5. Bake, turning halfway, for 15 to 16 minutes or until crisp and toasted. Let cool completely.
6. Nacho Cheese Sauce: Meanwhile, in medium skillet set over medium-high heat, melt butter. Sprinkle with flour. Cook, stirring, for 30 to 60 seconds or until smooth and foamy. Slowly whisk in milk. Continue to whisk and bring to a simmer. Cook, stirring occasionally, for 2 to 3 minutes or until thickened. Turn off heat. One-quarter cup at a time, gradually stir in Cheddar until smooth and melted. Stir in chili powder, cumin, salt and pepper.
7. Serve colossal chips with warm nacho cheese sauce for dipping.