

DORITOS® Nacho Cheese Blooming Onions



Ingredients

Blooming Onions:

- 1/2 bag 9 ¾ oz DORITOS® Nacho Cheese Flavored Tortilla Chips
- 1/4 cup all-purpose flour
- 2 eggs
- 2 large vidalia onions
- 2 tbsp butter, melted

Secret Sauce:

- 1/3 cup mayonnaise
- 1 tbsp ketchup
- 1 tbsp Dijon mustard
- 1/2 tsp Worcestershire sauce
- 1 tsp Louisiana-style hot sauce
- 1 clove garlic
- 1/4 tsp chili powder
- 1/4 tsp salt
- 1/4 tsp black pepper

How to make it

1. Blooming Onions: Preheat oven to 400°F.
2. In food processor, pulse DORITOS® Nacho Cheese Flavored Tortilla Chips until finely ground.
3. Into medium bowl, add flour.
4. In another medium bowl, whisk together eggs.
5. Slice and discard each onion top (not the root end). Set onion on flat side on cutting board. Peel and discard outermost layer of onions, leaving base intact. Keep the base intact throughout the whole step. Position knife tip 1

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
30 min	30 min	60 min	4

Made with



DORITOS® Nacho Cheese Flavored Tortilla Chips

inch away from the root and make a downward cut all the way to the board. Repeat to make 4 evenly spaced cuts around onion, as if dividing onion into quarters with the base intact.

Continue slicing to make 12 sections. Flip onions over. Gently pull at sections to separate “petals” of the onions.

6. Dredge onion flower in flour, dip into eggs and coat with ground tortilla chips. Arrange on parchment paper-lined baking sheet. Repeat with remaining onion, more flour, more eggs and ground tortilla chips. Drizzle melted butter over battered onions.
7. Bake for 30 to 35 minutes or until onion is tender and batter is golden brown.
8. Secret Sauce: Meanwhile, in medium bowl, whisk together mayonnaise, ketchup, mustard, Worcestershire sauce, hot sauce, garlic, chili powder, salt and pepper until blended.
9. Serve blooming onions with secret sauce for dipping.