

# DORITOS® Nacho Cheese Crusted Taco Shells

## Ingredients

- 3 cups DORITOS® Nacho Cheese Flavored Tortilla Chips
- 4 flour tortillas (7 inches)
- 1/4 cup smoky barbecue sauce

## How to make it

1. Remove 1 oven rack from oven and arrange on 4 evenly heightened mugs, crocks or saucepans on a flat work surface so that rack is freestanding with at least 4 inches of clearance below. Arrange another rack in the lowest position in oven.
2. Preheat oven to 400°F.
3. Using mortar and pestle or food processor, finely crush or pulse DORITOS® Nacho Cheese Flavored Tortilla Chips. Spread crushed chips evenly on large dinner plate.
4. Spread barbecue sauce evenly on another large dinner plate.
5. One at a time, dip 1 side of tortillas in barbecue sauce and then dredge in crushed DORITOS® to coat. Drape crusted tortillas, coating side up, over 2 bars of freestanding oven rack.
6. Transfer large baking sheet to bottom rack in oven (this will catch any crumbs).
7. Carefully insert oven rack suspending crusted tortillas into oven.
8. Bake for 8 to 10 minutes or until lightly crisped and golden brown, and tortillas hold their shape.
9. Using oven mitts and tongs, carefully remove crusted taco shells.
10. Fill shells with your favorite taco fillings to serve.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	4

## Made with



**DORITOS® Nacho Cheese Flavored Tortilla Chips**