

FLAMIN' HOT® Mac n Cheese Balls

Ingredients

- 2 cups vegetable oil, or more, as needed
- 3 cups well-chilled macaroni and cheese, homemade or store-bought
- 2 large eggs, beaten
- 1 tbsp milk
- 1 ½ cups panko
- 4 oz CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks, finely crushed

How to make it

1. Preparation: Clip a deep fryer thermometer to a large heavy bottom pan filled with oil over medium high heat. Line a baking sheet with paper towels; set aside.
2. In a large bowl combine the crushed CHEETOS® Crunchy FLAMIN' HOT® and panko crumbs. In a small bowl beat together eggs and milk until just combined.
3. Scoop out about 2 heaping tbsp of mac and cheese and roll it into a 2-inch ball. Place formed ball on a baking sheet. Repeat with remaining mac and cheese
4. Working one at a time, dip mac and cheese balls in the egg mixture, then dredge it through the CHEETOS® Crunchy FLAMIN' HOT® and panko mixture, pressing to coat.
5. Working in batches as needed, slowly lower the balls into the hot oil and deep-fry until the Panko crumbs are visibly golden and the coating is crispy, about 1 minute. Transfer to a paper-lined baking sheet.
6. Serve immediately.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	10 min	30 min	8

Made with



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