



PREP
TIME
10min



COOK
TIME
5min



SERVES
24

CHEETOS® 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

HOW TO MAKE

DIRECTIONS

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.

In a large bowl combine the crushed CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks and panko crumbs.

In a small bowl beat together eggs and milk until just combined.

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.

Working one at a time, dip mac and cheese balls in the egg mixture, then dredge it through the CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks and panko mixture, pressing to coat.

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.

PRODUCT

