

# 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

### DIRECTIONS

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.

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.

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® 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. Transfer to a paper-lined baking sheet.

Serve immediately.



PREP  
TIME

20min



COOK  
TIME

10min



SERVES

8

## PRODUCT

