

CHEETOS® FLAMIN' HOT® Accordion Potatoes

INGREDIENTS

- 2 large Russet or Yukon Gold potatoes, peeled
- 4 small jalapeño peppers, seeded and sliced in half lengthwise
- 1/2 cup melted butter
- 1/4 cup grated Parmesan cheese
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1/4 cup CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks crushed
- 4 large wooden skewers

HOW TO MAKE

DIRECTIONS

Soak 2 wooden skewers in cold water for 30 minutes.

Meanwhile, preheat oven to 400°F. Line large baking sheet with parchment paper.

Meanwhile, trim ends off potatoes. One at a time, arrange potato on cutting board and place 1 dry skewer on either side (these will ensure knife does not cut all the way through). Use sharp knife to slice potato until knife reaches skewers, creating 1/16-inch partial slices.

Thread 1 potato onto 1 soaked skewer and gently stretch out to create accordion shape. Thread 2 jalapeño halves onto each end of skewer. Place in bowl of cold water to prevent browning. Repeat with remaining soaked skewer, remaining potato and remaining jalapeños. Pat dry and arrange on prepared baking sheet.

In a small bowl, stir together butter, breadcrumbs, cheese, salt and pepper. Brush mixture evenly over potato skewers to coat. Sprinkle CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks evenly over top.

Bake for 30 minutes. Flip skewers and bake for 5 to 10 minutes or until potatoes are golden brown and tender. Let cool slightly before serving.



PREP
TIME
15 min



COOK
TIME
35 min



SERVES
4

PRODUCT

