



DORITOS® Vampire Cheese Balls

INGREDIENTS

2 (8 oz) packages cream cheese, softened to room temp

1/4 cup green onion, sliced

1 tbsp pickled jalapeños, chopped

1 oz packet taco seasoning

1 cup Mexican blend shredded cheese

1 (9.25 oz) bag DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips

1/3 cup black olives, sliced

To taste kosher salt

HOW TO MAKE

DIRECTIONS

In a large bowl or bowl of a stand mixer, add the softened cream cheese, green onion, pickled jalapeños, taco seasoning, and shredded cheese. Mix well by using a paddle attachment, handheld mixer, or wooden spoon until fully combined. Season with salt to taste.

Cover and chill for 1 hour, or overnight, or until firm and ready to serve.

Meanwhile, finely crush approximately half a bag of DORITOS® and transfer onto a plate or wide, shallow dish. Reserve the remaining uncrushed chips for garnish.

Remove the chilled mixture from the fridge and scoop into rounded 1 tbsp-sized portions. Shape into a ball and drop into the crushed DORITOS®, rolling to coat the entire surface in fiery, bold flavor!

Place the crusted cheese balls onto a serving platter and garnish each crusted cheese ball with two whole DORITOS® “wings” and two black olive “eyes.” (Stuff the olives with a bit of the cheese mixture to help adhere).

Serve and enjoy!



PREP
TIME
20min



COOK
TIME
0min



SERVES
10-12

PRODUCT

