

This Dill Pickle Hot Cheeto Bagel Is the Bold Breakfast You'll Crave on Repeat

Craving something salty, creamy, crunchy, and a little outrageous? Meet your new obsession: the



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INGREDIENTS

- 1 everything bagel, toasted
- 2-3 tbsp cream cheese, softened
- 1-2 tsp pickle juice (to taste)
- 1/2 tsp dill pickle seasoning (or to taste)
- Crushed Hot Cheetos (about 1/4 cup)
- 1/2 tsp dill pickle seasoning (to coat the Cheetos)
- Pickle slices (any variety: spears, sandwich chips, or spicy)
- Fresh dill weed (for garnish)

DIRECTIONS

- 1.** Toast the Bagel: Start with a well-toasted everything bagel-you want that warm crunch to stand up to the toppings.
- 2.** Mix the Cream Cheese: In a small bowl, combine softened cream cheese, a splash of pickle juice, and dill pickle seasoning. Mix until smooth and tangy.
- 3.** Crush & Season the Cheetos: Crush the Hot Cheetos (leave some bigger pieces for crunch) and toss with more dill pickle seasoning for that punchy pickle-spice combo.
- 4.** Assemble the Bagel: Spread the pickle cream cheese generously on each toasted bagel half. Top with sliced pickles and a generous layer of seasoned Hot Cheetos.
- 5.** Garnish & Serve: Finish with a sprinkle of fresh dill weed for brightness and a pro-level finish.

SWAPS & NOTES

Bagel : Try plain, cheddar jalapeño, or garlic bagels if you're not into everything seasoning.

Cream cheese base : Swap with whipped feta or vegan cream cheese.

Use Takis, Flamin' Hot Doritos, or spicy kettle chips.

Pickle lovers : Layer in sweet pickles, spicy pickles, or even pickled jalapeños.

TIPS FOR SUCCESS

Let the cream cheese soften before mixing for a smoother spread.

Toast the bagel well so it doesn't get soggy under the toppings.

Crush the Cheetos last minute to keep them crispy.

Add a drizzle of spicy mayo or ranch for an extra twist.

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Original recipe: <https://chefmaniac.com/this-dill-pickle-hot-cheeto-bagel-is-the-bold-breakfast-youll-crave-on-repeat/>