

## Stuffed Doritos? Yes, Please! This Cream Cheese & Bacon-Filled Treat is Next-Level

cheesy, crunchy, and totally over-the-top snacks



**OVEN**  
**350°F**

**TIME**  
**15 mins**

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### INGREDIENTS

For the Filling:

1 (8 oz) package cream cheese, softened

$\frac{1}{2}$  cup shredded cheddar cheese

$\frac{1}{2}$  teaspoon garlic powder

$\frac{1}{2}$  teaspoon onion powder

$\frac{1}{2}$  teaspoon smoked paprika

4 slices bacon, cooked and crumbled

For the Stuffed Doritos:

1 bag Nacho Cheese Doritos (large, unbroken chips)

1 cup all-purpose flour

2 eggs, beaten

1 cup panko breadcrumbs

Oil for frying

### DIRECTIONS

1. Make the Creamy, Cheesy Filling: In a medium bowl, I mix together: Softened cream cheese? Shredded cheddar cheese? Garlic powder, onion powder, and smoked paprika (for extra flavor)? Crispy crumbled bacon
2. I stir everything until smooth and creamy, making sure the bacon is evenly distributed.
3. Stuff the Doritos: Now comes the fun part! I take two similar-sized Doritos and spread a small amount of the cheese mixture between them. Then, I gently press them together to create a sandwich.
4. ? Be careful not to overfill-just enough so the filling stays inside when breaded and fried.
5. Coat for That Crispy Crunch: To make these extra crispy and golden, I set up a breading station with three bowls:
6. 1 Flour in the first bowl2 Beaten eggs in the second bowl3 Panko breadcrumbs in the third bowl
7. I dip each stuffed : Dorito in flour first, then in the egg wash, and finally coat it with panko breadcrumbs, making sure it's fully covered.
8. ? This triple-layer breading gives them a super crunchy texture!
9. Fry Until Golden & Crispy: I heat about 2 inches of oil in a deep pan to 350°F (175°C). Once hot, I carefully drop in the stuffed Doritos and fry for 30-45 seconds per side, until golden brown and crispy.
10. ? These cook fast, so I make sure to flip them quickly and avoid overcooking.? I remove them with a slotted spoon and drain on a paper towel-lined plate.

11. **Serve Hot & Enjoy!:** Once all the stuffed Doritos are crispy and golden, I pile them onto a plate and serve them warm with dipping sauces.
12. **Best : Dipping Options:?** Ranch dressing - Classic & creamy? Salsa - A fresh contrast to the cheesy richness? Spicy queso dip - Because more cheese is always a good idea? Chipotle mayo - Smoky & spicy for an extra kick
13. **And just like that, you've got the ultimate snack!**

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/stuffed-doritos-yes-please-this-cream-cheese-bacon-filled-treat-is-next-level/>