

This Fried Cheese-Stuffed Doritos Recipe Is an Ideal Choice for a Party Appetizer

Fried Cheese-Stuffed Doritos



OVEN
350°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 cup crushed Doritos (choose your favorite flavor)

8 sticks of mozzarella cheese

2 eggs, beaten

1 cup all-purpose flour

1 cup breadcrumbs

Vegetable oil for frying

Marinara sauce or ranch dressing for dipping

Swaps and Notes:

Doritos: I love using Nacho Cheese or Cool Ranch Doritos for this, but feel free to experiment!

Spicy Sweet Chili or Flamin' Hot Doritos would add a great kick. Just make sure they are finely crushed. A food processor works wonders for this.

Cheese: Mozzarella cheese sticks are perfect for this recipe because they are already portioned and ready to go. You can also use string cheese.

Breadcrumbs: Standard plain or Italian-style breadcrumbs work great. Panko breadcrumbs would also give you an extra-crispy texture.

Dipping Sauce: Marinara sauce is a classic choice, but a cool and creamy ranch dressing or a spicy queso dip would also be fantastic.

Step-by-Step Instructions:

Prep the Breading Station: Set up a three-station breading assembly line. In the first shallow dish, add the flour. In the second, beat the eggs. In the third, combine the breadcrumbs and the finely crushed Doritos.

Coat the Cheese Sticks: Take one mozzarella stick at a time and first coat it completely in the flour, shaking off any excess. Next, dip it into the beaten egg mixture. Finally, roll it in the breadcrumb and Doritos mixture, pressing gently to ensure a thick, even coat.

Repeat and Freeze: Repeat the breading process for all 8 mozzarella sticks. Once coated, place them on a baking sheet lined with parchment paper. This is a crucial step to prevent the cheese from oozing out during frying! Place the baking sheet in the freezer for at least 30 minutes, or up to an hour.

Heat the Oil: In a deep pot or Dutch oven, heat about 2 inches of vegetable oil to 350°F (175°C). Use a thermometer to monitor the temperature; this is key to success.

Fry to Perfection: Carefully place 2-3 frozen cheese sticks at a time into the hot oil, making sure not to overcrowd the pot. Fry for 2-3 minutes, turning them occasionally, until they are golden brown and the cheese is just beginning to melt inside.

Drain and Serve: Use a slotted spoon or tongs to remove the fried cheese sticks from the oil. Place them on a paper towel-lined plate to drain any excess oil.

Enjoy: Serve immediately while hot and gooey with your favorite dipping sauce.

Tips for Success:

Freeze the Cheese: Do not skip the freezing step! Freezing the mozzarella sticks solidifies them, which helps the coating adhere and prevents the cheese from melting too quickly and leaking out into the oil.

Crush the Doritos Finely: The finer the Dorito crumbs, the better they will stick to the cheese stick and create a cohesive, crunchy crust. A food processor is your best friend here.

Maintain Oil Temperature: Keeping the oil at a consistent 350°F (175°C) is vital. If the oil is too cool, the cheese will melt before the outside gets crispy. If it's too hot, the coating will burn.

Don't Overcrowd the Pot: Frying in small batches ensures the oil temperature stays consistent and the cheese sticks cook evenly.

Serving Suggestions and Pairings:

Nutritional Information (per serving, approximate):

Calories: 320 kcal

Carbohydrates: 25g

Protein: 15g

Fat: 18g

Saturated Fat: 7g

Cholesterol: 50mg

Sodium: 700mg

Fiber: 1g

DIRECTIONS

1. **Prep the : Breeding Station:** Set up a three-station breading assembly line. In the first shallow dish, add the flour. In the second, beat the eggs. In the third, combine the breadcrumbs and the finely crushed Doritos.
2. **Coat the : Cheese Sticks:** Take one mozzarella stick at a time and first coat it completely in the flour, shaking off any excess. Next, dip it into the beaten egg mixture. Finally, roll it in the breadcrumb and Doritos mixture, pressing gently to ensure a thick, even coat.
3. **Repeat and : Freeze:** Repeat the breading process for all 8 mozzarella sticks. Once coated, place them on a baking sheet lined with parchment paper. This is a crucial step to prevent the cheese from oozing out during frying! Place the baking sheet in the freezer for at least 30 minutes, or up to an hour.
4. **Heat the : Oil:** In a deep pot or Dutch oven, heat about 2 inches of vegetable oil to 350°F (175°C). Use a thermometer to monitor the temperature; this is key to success.
5. **Fry to : Perfection:** Carefully place 2-3 frozen cheese sticks at a time into the hot oil, making sure not to overcrowd the pot. Fry for 2-3 minutes, turning them occasionally, until they are golden brown and the cheese is just beginning to melt inside.
6. **Drain and : Serve:** Use a slotted spoon or tongs to remove the fried cheese sticks from the oil. Place them on a paper towel-lined plate to drain any excess oil.
7. **Enjoy:** Serve immediately while hot and gooey with your favorite dipping sauce.

8. **Tips for Success: Freeze the Cheese:** Do not skip the freezing step! Freezing the mozzarella sticks solidifies them, which helps the coating adhere and prevents the cheese from melting too quickly and leaking out into the oil.
9. **Crush the : Doritos Finely:** The finer the Dorito crumbs, the better they will stick to the cheese stick and create a cohesive, crunchy crust. A food processor is your best friend here.
10. **Maintain : Oil Temperature:** Keeping the oil at a consistent 350°F (175°C) is vital. If the oil is too cool, the cheese will melt before the outside gets crispy. If it's too hot, the coating will burn.
11. **Don't Overcrowd the Pot:** Frying in small batches ensures the oil temperature stays consistent and the cheese sticks cook evenly.
12. **Serving Suggestions and Pairings:** These fried cheese-stuffed Doritos are the perfect appetizer on their own, but they're even better with a selection of dips. A classic marinara sauce is always a winner, but don't hesitate to serve them with ranch dressing, sour cream, or a warm queso dip. For a fun party spread, serve them alongside other great appetizers like crockpot nacho dip or with a fun walking taco bar.
13. **Nutritional Information (per serving, approximate):**
Calories: 320 kcal
14. **Carbohydrates:** 25g
15. **Protein:** 15g
16. **Fat:** 18g
17. **Saturated : Fat:** 7g
18. **Cholesterol:** 50mg
19. **Sodium:** 700mg
20. **Fiber:** 1g
21. **Sugar:** 2g
22. **Disclaimer:** Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
23. **Storage and Leftover Tips:** These are best served fresh, but if you have leftovers, you can store them in an airtight container in the refrigerator for up to 2 days. To reheat, I highly recommend using an air fryer or an oven at 350°F (175°C) for a few minutes until the cheese is melted and the coating is crispy again. Microwaving will make them soggy.
24. **More Recipes You'll Love:** If you're a fan of these cheesy, crispy delights, you might also enjoy these other crowd-pleasing recipes:
25. **This : Dorito Casserole** is my favorite weeknight dinner shortcut

SWAPS & NOTES

Doritos: I love using Nacho Cheese or Cool Ranch Doritos for this, but feel free to experiment!

Spicy Sweet Chili or Flamin' Hot Doritos would add a great kick.

Just make sure they are finely crushed.

A food processor works wonders for this.

TIPS FOR SUCCESS

Freeze the Cheese: Do not skip the freezing step!

Freezing the mozzarella sticks solidifies them, which helps the coating adhere and prevents the cheese from melting too quickly and leaking out into the oil.

Crush the Doritos Finely: The finer the Dorito crumbs, the better they will stick to the cheese stick and create a cohesive, crunchy crust.

A food processor is your best friend here.

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

Original recipe: <https://chefmaniac.com/this-fried-cheese-stuffed-doritos-recipe-is-an-ideal-choice-for-a-party-appetizer/>