

Move Over Avocado Toast: This Spicy Pickle and Hot Cheeto Bagel is Taking Over

The Ultimate Flamin' Hot Pickle Bagel: A Spicy, Tangy Breakfast Game-Changer



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INGREDIENTS

Everything Bagels: The garlic and onion notes in the seasoning pair perfectly with the dill.
Cream Cheese: Full-fat brick cream cheese works best for the right consistency.
Pickle Juice: Just a splash to thin the cheese and add punch.
Dill and Pickle Seasoning: You can find this at most specialty grocers (like Trader Joe's) or online.
Flamin' Hot Cheetos: The star of the show.
Fresh Dill Pickle Slices: Use a high-quality, refrigerated brand for maximum crunch.
Fresh Dill Weed: For a pop of color and herbaceous finish.

DIRECTIONS

- 1. Prep the : Spicy Crunch:** Place a handful of Hot Cheetos in a zip-top bag. Add a half-teaspoon of dill pickle seasoning. Crush them lightly-you want chunks, not fine dust.
- 2. Mix the : Spread:** In a small bowl, combine your softened cream cheese with a teaspoon of pickle juice and a pinch of dill seasoning. Stir until smooth and tangy.
- 3. Toast the : Bagel:** Toast your everything bagel until the edges are golden brown and the seeds are fragrant.
- 4. The : First Layer:** Smear a generous amount of the pickle cream cheese on both halves of the warm bagel.
- 5. The : Cheeto Layer:** Press the seasoned Hot Cheeto chunks directly into the cream cheese on the bottom half. This keeps them from rolling away!
- 6. The : Pickle Layer:** Top the Cheetos with 3-4 thick slices of dill pickles.
- 7. The : Garnish:** Sprinkle fresh dill weed over the top and close the sandwich (or leave it open-faced if you're feeling fancy).

SWAPS & NOTES

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TIPS FOR SUCCESS

Don't Settle for Soggy: The key to this recipe is the crunch.

Only add the Hot Cheetos right before you are ready to eat.

If they sit in the cream cheese for too long, they lose that iconic snap.

Temperature Matters: Make sure your cream cheese is at room temperature before mixing.

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

Original recipe: <https://chefmaniac.com/move-over-avocado-toast-this-spicy-pickle-and-hot-cheeto-bagel-is-taking-over/>