

CHEETOS® FLAMIN' HOT® Fried Chicken Sandwich

Ingredients

- 1/2 bag (8 ½ oz bag) CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks
- 2 cups buttermilk
- 1/2 cup Louisiana-style hot sauce, divided
- 1 tsp garlic powder
- 2 tsp salt, divided
- 2 tsp black pepper, divided
- 4 large boneless skinless chicken thighs
- 1 ¼ cups all-purpose flour
- 1/4 cup cornstarch
- 1 tsp cayenne pepper
- 1 tsp paprika
- Canola oil, for deep-frying
- 1/2 cup mayonnaise
- 4 soft buns, split and toasted
- 4 leaves lettuce
- 4 slices tomato
- 16 bread-and-butter pickles

How to make it

1. In large bowl, whisk together buttermilk, 1/4 cup hot sauce, garlic powder, 1 tsp salt and 1 tsp black pepper. Submerge chicken into marinade (it should be immersed). Cover and marinate in refrigerator for at least 2 hours or up to 12 hours (overnight is best).
2. In food processor, pulse CHEETOS® FLAMIN' HOT® Cheese Flavored Snacks until finely ground to make 1 ¾ cups.
3. In another large bowl, whisk together flour, cornstarch, cayenne, paprika, remaining salt



| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|-----------|-----------|------------|----------|
| 20 min | 10 min | 30 min | 4 |

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and remaining black pepper. Stir in ground CHEETOS®.

4. Remove chicken from marinade (reserve marinade for double dredging). Dip chicken in CHEETOS® mixture until coated. Dip back in marinade and then dredge again in CHEETOS® mixture until well coated. Arrange on parchment paper-lined baking sheet. Let stand for 10 minutes to allow coating to set.
5. In high-sided skillet set over medium heat, add enough oil to reach 3 inches up sides. Heat until shimmering or an instant-read thermometer registers 350°F. Using tongs, transfer chicken to hot oil. Deep-fry, turning once, for 6 minutes or until golden brown all over. Transfer to paper towel-lined plate to drain.
6. In small bowl, stir together mayonnaise and remaining hot sauce.
7. Assemble fried chicken in buns with lettuce, tomato, pickles and spicy mayonnaise.