

DORITOS® Chicken Katsu

Ingredients

Buttermilk Ranch Dip:

- 2/3 cup mayonnaise
- 1/3 cup buttermilk
- 1 ½ tbsp (half a 0.5 oz pkg) ranch dip powdered seasoning mix

Chicken Katsu:

- 7 cups DORITOS® Nacho Cheese Flavored Tortilla Chips
- 1/3 cup all-purpose flour
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/2 tsp ginger powder
- 2 eggs
- 4 chicken cutlets (each 5 oz)
- Canola oil, as needed
- 3 cups cooked white rice

How to make it

1. Buttermilk Ranch Dip: In medium bowl, whisk together mayonnaise, buttermilk and ranch seasoning until combined. Refrigerate for at least 1 hour before serving.
2. Chicken Katsu: Meanwhile, transfer DORITOS® Nacho Cheese Flavored Tortilla Chips to sealable bag; using rolling pin, roll until finely ground. (Alternatively, in food processor, pulse DORITOS® until finely ground.)
3. Transfer flour to shallow bowl.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	5 min	20 min	4

Made with



DORITOS® Nacho Cheese Flavored Tortilla Chips

4. In small bowl, stir together salt, black pepper, garlic powder, onion powder and ginger powder. Stir half the black pepper mixture into the flour.
5. In another shallow bowl, beat together eggs. Season with remaining black pepper mixture.
6. Transfer ground DORITOS® to another shallow bowl.
7. Dredge each chicken piece in flour mixture, dip in eggs mixture and coat in crushed DORITOS®.
8. Pour enough oil into medium saucepan or high-sided skillet to reach 4 inches up sides of pan. Heat over medium heat until instant-read thermometer registers 350°F.
9. Deep-fry breaded chicken for 5 to 6 minutes or until golden brown, cooked through and instant-read thermometer registers 165°F.
10. Transfer to paper towel to drain. Serve with rice and buttermilk ranch dip.