

# DORITOS® Chicken Salad

## Ingredients

- 4 cups divided DORITOS® Nacho Cheese Flavored Tortilla Chips
- 1 (about 9 oz) large boneless skinless chicken breast, halved lengthwise
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1/4 cup all-purpose flour
- 1 egg
- 1 tbsp olive oil
- 6 cups packed chopped romaine lettuce
- 1 small avocado, peeled, halved, pitted and chopped
- 1/2 cup chopped yellow bell pepper
- 1/4 cup finely chopped red onion
- 1 cup grape tomatoes
- 1/4 cup ranch dressing

## How to make it

1. In food processor, pulse 3 cups DORITOS® Nacho Cheese Flavored Tortilla Chips until finely ground. Transfer to shallow bowl.
2. Pat chicken dry with paper towel. Season each chicken half with salt and pepper.
3. Transfer flour to another shallow bowl.
4. Whisk egg in another shallow bowl.
5. Dredge chicken in flour, then dip in egg and roll in ground DORITOS® until well coated.
6. Preheat air-fryer to 400°F according to manufacturer's instructions.
7. Arrange breaded chicken in air-fryer basket. Drizzle with oil.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
25 min	20 min	45 min	2

## Made with



**DORITOS® Nacho Cheese Flavored Tortilla Chips**

8. Air-fry, turning once halfway through the cook time, for 16 to 20 minutes or until golden brown, cooked through and instant-read thermometer registers 165°F when inserted into thickest part of chicken. Let rest for 5 minutes, then chop.
9. Arrange romaine on large serving plate. Top with rows of chicken, avocado, yellow pepper, remaining DORITOS®, onion and tomatoes. Serve with ranch dressing on the side for a Cobb salad presentation. (Alternatively, in large bowl, toss salad together with dressing.)