

DORITOS® Crusted Chicken Salad

Ingredients

- 4 cups 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 tsp garlic powder
- 1/4 tsp sweet paprika
- 1 egg
- 1/4 cup all-purpose flour
- 1 tbsp olive oil
- 6 cups loosely packed garden salad mix
- 1/4 cup ranch dressing
- 1/4 cup shredded Parmesan cheese
- 2 hardboiled eggs, peeled and sliced
- 1/4 cup drained pickled banana pepper slices

How to make it

1. In food processor, pulse 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, pepper, garlic powder and paprika.
3. Whisk egg in another shallow bowl.
4. Transfer flour to 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
15 min	20 min	35 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.
9. In medium bowl, toss salad mix with ranch dressing until well coated.
10. Slice chicken into strips.
11. Divide salad between 2 bowls. Garnish each with Parmesan, hardboiled eggs and banana peppers. Top with chicken strips.