DORITOS® DINAMITA® Spicy Boneless Chicken Wings

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	20 min	35 min	4

Ingredients

- 1/2 a 9.75 oz bag DORITOS® DINAMITA® Chile Limon Flavored Rolled Tortilla Chips
- 1/2 cup all-purpose flour
- 2 tsp taco seasoning
- 1 lb boneless skinless chicken breast, cut into 2 x 1-inch chunks
- 1 cup buttermilk
- 1/4 cup canola oil, divided

How to make it

1. Transfer DORITOS® DINAMITA® Chile Limón Flavored Rolled Tortilla Chips to sealable bag. Seal and finely crush with rolling pin or meat mallet. (Alternately, pulse in food processor until finely ground.)
2. In shallow dish, whisk together flour and taco seasoning.
3. In medium bowl, stir chicken with buttermilk until coated; let stand for 5 to 10 minutes.
4. Dredge chicken lightly in flour mixture, then transfer to sealable bag. Seal and shake until well coated in tortilla chip crumbs.
5. In high-sided skillet set over medium heat, heat 1/3 cup oil. In batches, cook chicken (discarding crumbs mixture and adding more oil to skillet as needed) for 10 to 12 minutes or until cooked through.

Made with

DORITOS® DINAMITA® Chile Limon Flavored Rolled Tortilla Chips