



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	6-8

Made with

DORITOS® Tangy Golden Sriracha Boneless Wings

Ingredients

- 1 ¼ cups crushed DORITOS® GOLDEN SRIRACHA™
- 1/2 cup honey
- 1 ½ tbsp rice wine vinegar
- 1 tbsp light brown sugar
- 3-4 tbsp yellow Sriracha
- 2 tsp soy sauce
- 1/4 tsp garlic powder
- 1/4 tsp salt
- 1 tbsp unsalted butter
- 1 ½ lbs popcorn chicken or boneless wings
- 1 tbsp cilantro



How to make it

1. Finely crush DORITOS® GOLDEN SRIRACHA™ Flavored Tortilla Chips to yield 1 ¼ cups crushed. Set aside.
2. In a small pot, combine honey, rice wine vinegar, brown sugar, sriracha (add to your desired level of spice), soy sauce, garlic powder and salt. Stir and heat over medium-high heat until bubbly.
3. Reduce the heat to low and continue to cook until the sauce has slightly thickened, approximately 8-10 minutes. Turn off the heat and add the butter. Swirl to incorporate then allow the sauce to cool slightly.
4. Prepare chicken according to package instructions. Once cooked, carefully transfer into a large bowl.
5. Drizzle the sauce over the chicken and toss or fold with a rubber spatula to coat. Add the reserved crushed DORITOS® and fold until

DORITOS® GOLDEN SRIRACHA™

chicken is evenly coated.

6. Transfer to a serving plate and garnish with fresh cilantro.