## FRITOS® Fried Green Tomatillos

## Ingredients

- 4 ½ cups Fritos® Original Corn Chips
- 4 tomatillos, husks removed
- 1/2 cup all-purpose flour
- 1 tbsp ranch dressing seasoning mix
- 1 egg, beaten
- 1/4 cup 2% milk
- Vegetable oil, for frying
- 1 tbsp finely chopped chives
- 1/2 cup ranch dressing, for serving



PREP	COOK	TOTAL	SERVINGS
TIME	TIME	TIME	
30 min	15 min	45 min	4-6

## How to make it

- 1. In food processor, pulse FRITOS® Original Corn Chips until lightly crushed.
- 2. Cut tomatillos into 1/4-inch thick slices; set aside.
- In shallow bowl, whisk together flour and ranch seasoning mix. In separate shallow bowl, whisk together egg and milk. Place crushed corn chips in third bowl.
- 4. One at a time, dredge each tomatillo slice in flour mixture, then dip in egg mixture and coat well in crushed corn chips. Transfer to parchment paper—lined baking sheet.
- 5. Pour enough oil to come 1/2-inch up side of skillet; heat over medium heat until instant-read thermometer reads 350°F. Working in 4 batches, fry breaded tomatillos for 2 to 3 minutes or until crispy and golden. Transfer to paper towel–lined plate to drain.
- 6. Garnish with chives. Serve immediately with ranch dressing for dipping.

## Made with



Fritos® Original Corn Chips