

Lay's® Flamin' Hot® Dill Pickle Crusted Pickles

Ingredients

- 1 jar Thick-cut dill pickle chips or spears
- 1 bag of LAY'S® Flamin' Hot Dill Pickle Flavored Potato Chips
- 2 Eggs + 1 tbsp. water
- 1 cup All-Purpose flour.
- ¼ cup Corn starch.
- 1 tsp. Kosher salt.
- 1 tsp. Garlic powder.
- ½ tsp. Cayenne pepper.
- ¼ tsp. Black pepper.

How to make it

1. Pre-heat oven to 375 °F.
2. Drain dill pickle chips or spears from pickle juice. Lightly pat pickles dry with a paper towel.
3. Crush the Lay's® Flamin' Hot® dill Pickle chips, and pour into a shallow tray or plate.
4. In a bowl, make egg-wash by whisking together the eggs and water.
5. Make seasoned flour by mixing the flour and cornstarch with all spices and seasonings. Place into a shallow tray or plate.
6. Bread the dill pickles by lightly tossing in the seasoned flour. Shake off the excess, then dip into the egg-wash. Finally, coat the pickles with the crushed Lay's®, gently pressing the chip pieces to adhere to the pickles.
7. Transfer the crusted pickles onto a sheet tray lined with parchment paper.
8. Bake for approximately 15 minutes, or until the coating is crunchy, but chips are not burnt.



PREP
TIME

COOK
TIME

TOTAL
TIME

SERVINGS

-

-

-

-

Made with



LAY'S® Flamin' Hot Dill Pickle Flavored Potato Chips

9. Allow to cool slightly before serving alongside your favorite dipping sauce!