

RUFFLES® Air Fryer Chicken

Ingredients

- 1 – 8.5 oz bag (crushed) RUFFLES® Original Potato Chips
- 1 lb chicken tenders
- 2 cups flour
- 1/2 tsp + as needed seasoned salt
- 3 eggs, beaten
- As needed canola oil spray

How to make it

1. In a plastic bag with a rolling pin or in a food processor, crush RUFFLES® to approximately 1/8 to 1/4 inch pieces. Place pieces into a shallow container.
2. Mix together the flour and 1/2 tsp of seasoned salt and place into another shallow container, followed by the beaten egg into a third container.
3. Dip the chicken into 1) the seasoned flour, gently shaking off the excess, 2) the egg wash, and 3) the crushed RUFFLES®. Press the chips into the surface of both sides of each chicken tender, coating completely.
4. Place the crusted tenders into the basket of a pre-heated air fryer set to 375°F, then spray the surface of the chicken with canola oil.
5. Cook for approximately 14 mins, or until chicken is cooked fully and the crust is golden brown and crispy, flipping halfway through.
6. Carefully remove from the air fryer, season with additional seasoned salt to taste, and serve alongside your favorite sauce for dipping.



PREP
TIME

10 min

COOK
TIME

15 min

TOTAL
TIME

25 min

SERVINGS

3-4

Made with



RUFFLES® Original Potato Chips