

Stacy's® “Fried” Ice Cream Nachos

Ingredients

- 4 scoops vanilla ice cream (or your favorite flavor)
- 2 cups Stacy's® Cinnamon Sugar Pita Chips
- 1/2 cup crushed cornflakes (for added crispiness)
- 1 tsp ground cinnamon
- 2 eggs
- 2 tbsp milk
- Oil for frying (vegetable or canola)
- Optional toppings: honey, chocolate sauce, berries, whipped cream

How to make it

[title]Prep the Ice Cream Balls

2. Scoop ice cream into balls and place them on a parchment-lined tray.
3. Freeze for at least 2 hours or until very firm.

[title]Make the Crunch Coating

5. Crush Stacy's® Pita Chips and cornflakes into small crumbs using a food processor or by hand.
6. Mix in cinnamon for extra flavor.

[title]Double-Dip for Protection

8. Whisk eggs and milk together in a bowl.
9. Roll each frozen ice cream ball in the egg mixture, then coat in chip mixture.
10. Repeat for a second layer—this helps create a sturdy crust.
11. Freeze again for at least 1 hour to firm up the coating.

[title]Quick Fry Magic



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
60 min	5 min	65 min	4

Made with



Stacy's® Cinnamon Sugar Pita Chips

13. Heat oil in a deep fryer or heavy pot to 375°F (190°C).
14. Fry each ball for 8–10 seconds max—just until golden. Work quickly!
15. Drain on paper towels.