

TOSTITOS® CHIPOTLE CHICKEN PAPAS FRITAS

Ingredients

- 8 chips TOSTITOS® Cantina Traditional
- 1/2 cup TOSTITOS® Salsa Con Queso
- 1/2 cup TOSTITOS® Cheesy Enchilada Dip
- 1/2 cup TOSTITOS® Restaurant Style Salsa
- 4 oz french fries
- 6 oz chicken cracklings (or diced chicken tenders)
- 1 1/2 tsp chipotle seasoning
- 3/4 cup pepper jack cheese
- 3 slices cooked bacon, crispy & chopped
- 1 tbsp sliced green onions
- 1 tbsp chopped fresh cilantro

How to make it

1. Preheat oven to 350°F. Mix the TOSTITOS® Salsa Con Queso flavored dip and TOSTITOS® Cheesy Enchilada flavored dip together, heat over low heat, and hold warm until ready to serve.
2. Fry the french fries and the chicken cracklings separately, both at 350°F, until golden brown and crispy.
3. Remove the fries and cracklings from the fryer and toss them in a large bowl with the TOSTITOS® Cantina Traditional Yellow Corn chips and the chipotle seasoning and toss until evenly coated with the seasoning.
4. Arrange half in a small baking sheet, top evenly with half of the pepper jack cheese, drizzle with half of the cheese sauce blend and half of the TOSTITOS® Restaurant Style Salsa; top with bacon.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	2

Made with



TOSTITOS® Cantina Traditional

5. Repeat steps 2-4 with the remaining ingredients.
6. Place in the oven for 5 minutes to melt the cheese. Remove, then top with green onions and cilantro, and serve.