



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
2 hr	10 min	2 hr 10 min	30

Made with

TOSTITOS® Loaded Crispy Chicken

Ingredients

Marinade:

- 3 lbs 1 1/2 inch cubed boneless, skinless chicken breast
- 1 tbsp soy sauce
- 2 tsp brown sugar
- 3/4 tsp salt
- 1 tbsp TOSTITOS® Chunky Habanero Salsa HOT
- 1/4 tsp ground white pepper
- 1/4 tsp ground black pepper
- 1 pinch cayenne pepper

Breading:

- 2 cups all-purpose flour
- 2 tbsp potato starch
- 1 tsp fine kosher salt
- 1 tsp ground black pepper
- 1/2 tsp ground white pepper
- 1/8 tsp cayenne pepper
- 1 cup TOSTITOS® Original Restaurant Style coarsely ground
- 1 cup TOSTITOS® Cantina Traditional coarsely ground
- 1 cup TOSTITOS® Organic Blue Corn coarsely ground

Toppings:

- 1 jar TOSTITOS® Avocado Salsa
- 1 jar TOSTITOS® Chunky Habanero Salsa HOT
- 1 pint Mexican crema
- 1/2 cup crumbled Cotija cheese



TOSTITOS® Chunky Habanero Salsa HOT

- 1/4 cup cilantro leaves

How to make it

1. Combine chicken with all marinade ingredients and marinate for 2 hours. Remove from marinade and set aside until ready to bread and fry.
2. Sift together the flour, potato starch, salt, and spices. Split this mixture in half.
3. Mix half of the mixture with the coarsely ground chips.
4. Dredge each piece of chicken in the flour without chips, then dip in water, shaking off excess water, then dip in the flour with the chips.
5. Fry at 350°F until internal temperature reaches 165°F.
6. Put a pick or bamboo skewer into each piece of fried chicken and top with a small dollop of avocado and habanero salsa, a drizzle of Mexican crema, a sprinkle of crumbled Cotija cheese, and a single cilantro leaf.