



PREP TIME

**30** mins



6-8





# **FEATURING**



## **Fried Chicken** and Maple **SCOOPS!**®

## **INGREDIENTS**

- 1 bag TOSTITOS® SCOOPS!®
- Leftover fried chicken
- 1 bottle maple syrup
- 8 oz. crème fraiche or sour cream
- ½ oz. fresh chives, cut into batons

### **HOW TO MAKE**

#### **DIRECTIONS**

- Take leftover chicken out of refrigerator and allow it to come to room temperature while heating oven to 400°.
- Burn time by texting five friends "hey! how are you?!"
- Put your phone down, place chicken on sheet pan and heat in oven until it reaches internal temp of at least 145°.
- Remove chicken from oven and tear into small pieces.
- Line a plate with Tostitos SCOOPS!. Try really, really hard not to eat one.
- Place small piece of chicken into each Tostitos SCOOPS! then drizzle with maple syrup and top with crème fraiche and chive baton. Because yeah, you're fancy.