



PREP TIME

**20**  
mins



SERVES

**6-8**

## FEATURING



# Southern Fried Chicken Nachos

## INGREDIENTS

- 1 bag TOSTITOS® Original Restaurant Style
- 2 cups Cheddar Gravy
- 1 cup Bacon Braised Collards
- 12 pc Fried Chicken Thigh Strips
- [title]To Make the Gravy:
- 2 cups Milk
- 1 pkg Peppered Gravy Mix
- 1 cup Shredded Cheddar Cheese
- [title]To Make the Collards:
- 1 cup Bacon, raw diced
- 1 bunch Collards, chopped
- 1 cup Chicken Broth
- [title]To Make the Chicken:
- 2 lbs Chicken Thighs, deboned, seasoned or brined
- 1 pkg Crispy Chicken Fry Batter Mix
- ½ cup Buttermilk

## HOW TO MAKE

### DIRECTIONS

- On serving platter, arrange 1 bag of TOSTITOS® chips.
- Prepare gravy according to package directions, slowly whisk in cheddar cheese until blended.
- In medium cast iron pan, cook bacon until slightly crisp. Add collards and cook for 8 minutes until wilted. Add chicken broth and braise for 10 mins.
- Prepare chicken according to package, batter dipping with buttermilk, and mix. Deep fry or bake until internal temperature is 165 °F and golden brown.
- Top chips with gravy, spoon on drained collards, top with fried chicken.