



SERVES

8

Nashville Hot Chicken Nachos

INGREDIENTS

• MARINADE

- 1 cup buttermilk
- 1 egg
- 2 teaspoons kosher salt
- 1 teaspoon paprika
- 1 teaspoon black pepper
- ½ teaspoon garlic powder

• CHICKEN

- 1 pound boneless, skinless chicken thighs, cut into bite-size pieces

• Vegetable oil, for frying

- 1 cup flour
- 1/3 cup cornstarch
- 1 teaspoon kosher salt
- ½ teaspoon baking powder

• SAUCE

- ¼ cup frying oil
- 4½ teaspoons cayenne pepper, or to taste
- 1½ teaspoons packed brown sugar
- ½ teaspoon black pepper

- ¼ teaspoon kosher salt
- ¼ teaspoon chili powder
- ¼ teaspoon paprika
- ¼ teaspoon garlic powder

• NACHOS

- 1 bag TOSTITOS® Original Restaurant Style
- 1 jar TOSTITOS® Queso Blanco Dip
- ¼ cup dill pickle slices, drained

HOW TO MAKE

DIRECTIONS

- For Marinade:

FEATURING



- Whisk ingredients together in medium bowl.
- For Chicken:
 - Stir chicken pieces into marinade. Cover and refrigerate for 2 hours.
 - Heat vegetable oil in deep fryer to 350°F.
 - Combine flour, cornstarch, salt, and baking powder in shallow bowl.
 - Set a wire rack on top of rimmed baking sheet and set aside.
 - Working in batches, remove chicken pieces from marinade, coat thoroughly with flour mixture, and lower into fryer. Fry until cooked through and crisp, 4 to 8 minutes. Drain on wire rack.
- For Sauce:
 - Carefully ladle $\frac{1}{4}$ cup of hot frying oil into a medium heat proof bowl. Whisk in remaining sauce ingredients. Coat fried chicken pieces thoroughly with sauce.
- For Nachos:
 - Spread Tostitos chips evenly on sheet pan.
 - Distribute chicken pieces over chips.
 - Drizzle with Queso Blanco.
 - Top with pickle slices.
 - Serve immediately.