



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**

FEATURING



HOW TO MAKE

DIRECTIONS

- **For Marinade:**

- 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.