



SERVES

**4**

# TOSTITOS® Breaded Chicken Strips

## INGREDIENTS

- 4 Chicken Breast Halves (Cut Lengthwise)
- ¼ Cup Soy Sauce
- 2 Tbsp Brown Sugar
- 1 tbsp Salt
- 2 tbsp Sambal Chile Sauce
- 2 tbsp Sriracha Chile Sauce
- 1 tsp Ground White Pepper
- 1 Ground Black Pepper
- 1/8 tsp Cayenne Pepper
- 2 cups All Purpose Flour
- 2 tbsp Potato Starch
- 1 tsp Fine Salt
- 1 tsp Ground Black Pepper
- ½ tsp Ground White Pepper
- 1/8 tsp Cayenne Pepper
- 3 cups TOSTITOS® Original Restaurant Style broken (small pieces)

## FEATURING



## HOW TO MAKE

### DIRECTIONS

- **[title]Marinate The Chicken (First 9 ingredients)**
- **Combine all ingredients and submerge the chicken in the marinade for 2 hours, then remove from marinade and set aside until ready to bread and fry**
- **[title]Bread and Fry the Chicken (Last 7 ingredients)**
- **Sift together the flour, potato starch, salt and spices. Split this mixture in half.**
- **Mix half of the mixture with the broken chips.**
- **Dredge each piece of chicken in the flour without chips, then dip in water, shaking off excess water, then back in the flour. Repeat this step in the flour without chips, then dip in water, shake off and dip in the flour with the chips.**

- **Fry at 350 degrees until internal temperature reaches 165 degrees. Serve immediately with your favorite Tostitos Toppers™ Sauce**