



PREP TIME

20min

TOSTITOS® Crispy Chicken Tacos with Spicy Mayo

INGREDIENTS

- 2 chicken breasts, 3 inch strips
- 2 cups TOSTITOS® Mexican Style Three Cheese Bite Size Rounds (blended)
- 5 scallions chopped, green parts only
- 2 eggs
- 1/2 cup pineapple, diced
- 1 tbsp cilantro, chopped
- 1/2 cup small red onion, chopped
- 1 lime, juiced
- 1/2 tbsp ground chipotle chili
- 1/2 tbsp garlic powder
- 2 tbsp mayonnaise
- 6 corn tortillas, charred

FEATURING



HOW TO MAKE

DIRECTIONS

- In a blender pour in TOSTITOS® Mexican Style Three Cheese Bite Size Rounds and blend until smooth. Add chopped scallions. Set aside.
- In a small bowl mix together mayo, chili powder & garlic powder. Set aside.
- In a small shallow bowl, beat the eggs.
- In a small bowl mix together the pineapple, cilantro, red onion, lime juice and salt and pepper to taste. Set aside.
- Coat the chicken in eggs & coat with entire surface with the TOSTITOS® blended coating.
- In a large cast iron skillet over medium heat, shallow fry the breaded chicken strips. About 4 minutes on each side.
- Assemble the tacos, add the chicken, pineapple salsa and spicy mayo.