

TOSTITOS® LOADED CRISPY CHICKEN

INGREDIENTS

- [title]Marinade:
- 3 lbs 1 1/2 inch cubed boneless, skinless chicken breast
- 1 tbsp soy sauce
- 2 tsp brown sugar
- 3/4 tsp salt
- 1 tbsp TOSTITOS® Chunky Habanero Salsa HOT
- 1/4 tsp ground white pepper
- 1/4 tsp ground black pepper
- 1 pinch cayenne pepper
- [title]Breading:
- 2 cups all-purpose flour
- 2 tbsp potato starch
- 1 tsp fine kosher salt
- 1 tsp ground black pepper
- 1/2 tsp ground white pepper
- 1/8 tsp cayenne pepper
- 1 cup TOSTITOS® Original Restaurant Style coarsely ground
- 1 cup TOSTITOS® Cantina Traditional coarsely ground
- 1 cup Simply TOSTITOS® Organic Blue Corn coarsely ground
- [title]Toppings:
- 1 jar TOSTITOS® Avocado Salsa
- 1 jar TOSTITOS® Chunky Habanero Salsa HOT
- 1 pint Mexican crema
- 1/2 cup crumbled cotija cheese
- 1/4 cup cilantro leaves



PREP TIME

2hrs



COOK TIME

10 mins



SERVES

30

SERVINGS

FEATURING



HOW TO MAKE

DIRECTIONS

- **Combine chicken with all marinade ingredients and marinate for 2 hours. Remove from marinade and set aside until ready to bread and fry.**
- **Sift together the flour, potato starch, salt, and spices. Split this mixture in half.**
- **Mix half of the mixture with the coarsely ground chips.**
- **Dredge each piece of chicken in the flour without chips, then dip in water, shaking off excess water, then dip in the flour with the chips.**
- **Fry at 350°F until internal temperature reaches 165°F.**
- **Put a pick or bamboo skewer into each piece of fried chicken and top with a small dollop of avocado and habanero salsa, a drizzle of Mexican crema, a sprinkle of crumbled cotija cheese, and a single cilantro leaf.**