



PREP
TIME

10min



COOK
TIME

15min



SERVES

4-6

PRODUCT



LAY'S® FLAMIN' HOT® Dill Pickle Crusted Pickles

INGREDIENTS

1 jar thick-cut dill pickle chips or spears

1 bag LAY'S® Flamin' Hot Dill Pickle Flavored
Potato Chips

2 eggs + 1 tbsp water

1 cup all-purpose flour

1/4 cup corn starch

1 tsp kosher salt

1 tsp garlic powder

1/2 tsp cayenne pepper

1/4 tsp black pepper

HOW TO MAKE

DIRECTIONS

Pre-heat oven to 375°F.

Drain dill pickle chips or spears from pickle juice.
Lightly pat pickles dry with a paper towel.

Crush the LAY'S® FLAMIN' HOT® dill pickle
chips, and pour into a shallow tray or plate.

In a bowl, make egg-wash by whisking together
the eggs and water.

Make seasoned flour by mixing the flour and
cornstarch with all spices and seasonings. Place
into a shallow tray or plate.

Bread the dill pickles by lightly tossing in the
seasoned flour. Shake off the excess, then dip
into the egg-wash. Finally, coat the pickles with
the crushed LAY'S®, gently pressing the chip
pieces to adhere to the pickles.

Transfer the crusted pickles onto a sheet tray
lined with parchment paper.

Bake for approximately 15 minutes, or until the
coating is crunchy, but chips are not burnt.

Allow to cool slightly before serving alongside

your favorite dipping sauce!