



PREP
TIME

15min



COOK
TIME

5min



SERVES

2

PRODUCT



DORITOS® FLAMIN' HOT® COOL RANCH® Crispy Chicken Sandwich

INGREDIENTS

1 cup cabbage, thinly sliced

1 scallion, thinly sliced

1 tbsp rice wine vinegar

1 tsp sesame oil

1 tsp sesame seeds

Salt, to taste

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1 cup mayo

1 tbsp lime juice

Salt, to taste

1 tbsp canola oil

1/4 cup flour

1 egg

3 pounded chicken cutlets

2 buns

Hot honey, to drizzle

HOW TO MAKE

DIRECTIONS

Make the slaw by tossing together the cabbage, scallion, rice wine vinegar, sesame oil, sesame seeds, and salt to taste in a large mixing bowl. Set aside.

In a food processor, blitz all the chips until they're the size and texture of breadcrumbs. You'll be using these to make an aioli and bread the chicken cutlets.

To make the aioli: Remove all but 2 tablespoons of crushed chips. Then, add mayo and lime juice

to the processor. Process until smooth. Add salt to taste.

For the chicken: Add the chicken cutlets in a large plastic bag with flour and a generous pinch of salt, then shake to combine.

Whisk eggs in a medium bowl and put the remaining crushed chips into a second bowl.

Shake off excess flour from the cutlets and dredge them, one at a time, through the eggs and then the crushed chips. Repeat until all the chicken cutlets are breaded.

Heat a large skillet over medium heat with 1/4-inch of oil at the bottom.

Add breaded chicken cutlets into the pan and cook until crispy on both sides, about 3 minutes per side.

Toast the buns and slather both sides with a generous layer of aioli, followed by the chicken, a drizzle of hot honey, the slaw, and the top bun.

Try this with DORITOS® COOL RANCH® Jalapeño Dip to take this recipe to ANOTHER LEVEL®