



PREP TIME

20min



COOK

TIME

4-8min



SERVES

8

FEATURING



Nashville Hot Chicken Nachos

INGREDIENTS

• [title]MARINADE

- **1 cup** buttermilk
- **1 egg**
- **2 tsp** kosher salt
- **1 tsp** paprika
- **1 tsp** black pepper
- **1/2 tsp** garlic powder

• [title]CHICKEN

- **1 lb** boneless, skinless chicken thighs, cut into bite-size pieces
- Vegetable oil, for frying
- **1 cup** flour
- **1/3 cup** cornstarch
- **1 tsp** kosher salt
- **1/2 tsp** baking powder

• [title]SAUCE

- **1/4 cup** frying oil
- **4 1/2 tsp** cayenne pepper, or to taste
- **1 1/2 tsp** packed brown sugar
- **1/2 tsp** black pepper
- **1/4 tsp** kosher salt
- **1/4 tsp** chili powder
- **1/4 tsp** paprika
- **1/4 tsp** garlic powder

• [title]NACHOS

- **1 bag** TOSTITOS® Original Restaurant Style
- **1 jar** TOSTITOS® Queso Blanco Dip
- **1/4 cup** dill pickle slices, drained

HOW TO MAKE

DIRECTIONS

- [title]For Marinade:
- Whisk ingredients together in medium bowl.
- [title]For Chicken:
- Stir chicken pieces into marinade. Cover and refrigerate for 2 hours.

- Heat vegetable oil in deep fryer to 350°F.
- Combine flour, cornstarch, salt, and baking powder in shallow bowl.
- Set a wire rack on top of rimmed baking sheet and set aside.
- Working in batches, remove chicken pieces from marinade, coat thoroughly with flour mixture, and lower into fryer. Fry until cooked through and crisp, 4 to 8 minutes. Drain on wire rack.
- [title]For Sauce:
- Carefully ladle 1/4 cup of hot frying oil into a medium heat proof bowl. Whisk in remaining sauce ingredients. Coat fried chicken pieces thoroughly with sauce.
- [title]For Nachos:
- Spread TOSTITOS® chips evenly on sheet pan.
- Distribute chicken pieces over chips.
- Drizzle with Queso Blanco.
- Top with pickle slices.
- Serve immediately.