



PREP
TIME

15_{min}



COOK
TIME

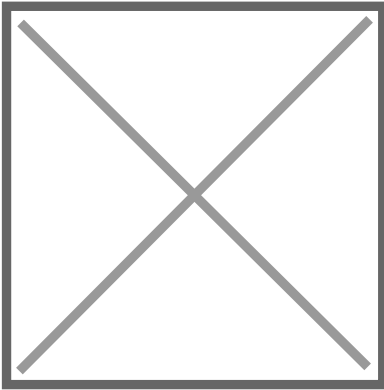
20_{min}



SERVES

2-3

PRODUCT



LAY'S® FLAMIN' HOT® Spicy Chicken Sandwich

INGREDIENTS

1 bag LAY'S® Kettle Cooked Flamin' Hot

1 lb thinly sliced chicken breast

2 eggs

2 tbsp water

1 cup flour

1 tsp salt

1/2 tsp black pepper

1/4 tsp chili powder

2 tbsp cornstarch

1/3 cup mayo

2 tsp lemon juice

2 tsp Sriracha sauce

1 pinch cayenne pepper

Burger buns + toppings

HOW TO MAKE

DIRECTIONS

Pre-heat oven to 375°F.

Finely crush the LAY'S® FLAMIN' HOT® Kettle Cooked 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, cornstarch, and all spices and seasonings. Place into a shallow tray or plate.

Bread the thinly sliced chicken breasts by lightly tossing in the seasoned flour. Shake off the excess, then dip into the egg-wash. Allow excess to drip before finally coating the chicken with the crushed LAY'S®. Gently press the chip pieces so that they adhere to the entire surface.

Transfer the crusted chicken onto a sheet tray lined with foil.

Bake for approximately 20 minutes (flipping halfway through), or until the chicken is cooked and the coating is crunchy, but the chips are not burnt.

Meanwhile, make the spicy mayo by whisking together the mayo, lemon juice, Sriracha, and cayenne pepper.

Remove the cooked LAY'S® FLAMIN' HOT® Crusted Chicken from the oven. Stack on top of a toasted bun, along with the spicy mayo, and your favorite toppings. Serve and enjoy!