



PREP
TIME

10_{min}



COOK
TIME

20_{min}



SERVES

2

CHEETOS® FLAMIN' HOT® Bang Bang Air- Fryer Chicken

INGREDIENTS

2 cups CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks

1/4 cup mayonnaise

1/4 cup Thai sweet chili sauce

1 tbsp chili paste or sambal oelek

2 large boneless skinless chicken breasts

2 cups cooked rice, for serving

1 tbsp finely chopped fresh cilantro

HOW TO MAKE

DIRECTIONS

In food processor, pulse CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks until finely crushed.

In small bowl, stir together mayonnaise, sweet chili sauce and chili paste until blended.

Pat chicken dry with paper towel. Arrange smooth side of chicken breasts facing up on work surface. Without cutting all the way through, cut 1/2-inch slits both lengthwise and crosswise to make a crosshatch pattern on top of each breast.

Season and rub chicken all over with half the crushed CHEETOS®. Spread 2 tbsp chili mayonnaise over top of each.

Preheat air-fryer to 400°F according to manufacturer's instructions.

Arrange chicken in air-fryer basket. Air-fry, flipping halfway through the cook time, for 15 to 18 minutes or until chicken is golden brown, cooked through and instant-read thermometer registers 165°F when inserted into thickest part of chicken. Slice chicken.

Serve chicken over rice. Top with remaining chili mayonnaise and sprinkle with remaining crushed CHEETOS®. Garnish with cilantro.

PRODUCT

