



PREP
TIME

20_{min}



COOK
TIME

10_{min}



SERVES

4

PRODUCT



CHEETOS® FLAMIN' HOT® Fried Chicken Sandwich

INGREDIENTS

1/2 bag (8 ½ oz bag) CHEETOS® Crunchy
FLAMIN' HOT® Cheese Flavored Snacks

2 cups buttermilk

1/2 cup Louisiana-style hot sauce, divided

1 tsp garlic powder

2 tsp salt, divided

2 tsp black pepper, divided

4 large boneless skinless chicken thighs

1 ¾ cups all-purpose flour

1/4 cup cornstarch

1 tsp cayenne pepper

1 tsp paprika

Canola oil, for deep-frying

1/2 cup mayonnaise

4 soft buns, split and toasted

4 leaves lettuce

4 slices tomato

16 bread-and-butter pickles

HOW TO MAKE

DIRECTIONS

In large bowl, whisk together buttermilk, 1/4 cup hot sauce, garlic powder, 1 tsp salt and 1 tsp black pepper. Submerge chicken into marinade (it should be immersed). Cover and marinate in refrigerator for at least 2 hours or up to 12 hours (overnight is best).

In food processor, pulse CHEETOS® FLAMIN' HOT® Cheese Flavored Snacks until finely ground to make 1 ¾ cups.

In another large bowl, whisk together flour, cornstarch, cayenne, paprika, remaining salt and remaining black pepper. Stir in ground CHEETOS®.

Remove chicken from marinade (reserve marinade for double dredging). Dip chicken in CHEETOS® mixture until coated. Dip back in marinade and then dredge again in CHEETOS® mixture until well coated. Arrange on parchment paper-lined baking sheet. Let stand for 10 minutes to allow coating to set.

In high-sided skillet set over medium heat, add enough oil to reach 3 inches up sides. Heat until shimmering or an instant-read thermometer registers 350°F. Using tongs, transfer chicken to hot oil. Deep-fry, turning once, for 6 minutes or until golden brown all over. Transfer to paper towel-lined plate to drain.

In small bowl, stir together mayonnaise and remaining hot sauce.

Assemble fried chicken in buns with lettuce, tomato, pickles and spicy mayonnaise.