



# CHEETOS® FLAMIN' HOT® Fried Chicken Sandwich

## INGREDIENTS

**1/2 bag (8 1/2 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 1/4 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 3/4 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.



PREP  
TIME  
20min



COOK  
TIME  
10min



SERVES  
4

## PRODUCT



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