DORITOS® Chicken Strips

Ingredients

- 2 1/2 cups DORITOS® Nacho Cheese Flavored Tortilla Chips
- 1/4 cup breadcrumbs
- 1-pound chicken tenders
- 1/4 cup all-purpose flour
- 1 egg, beaten
- 1/3 cup vegetable oil
- 1 cup sour cream
- 2 tablespoons finely chopped fresh chives
- 1 tablespoon Dijon mustard
- 1 clove garlic, minced
- 1/4 teaspoon each salt and pepper
- 1/4 teaspoon onion powder

How to make it

- In a blender or small food processor, blend DORITOS[®] Nacho Cheese tortilla chips until finely ground. Add breadcrumbs; pulse to combine. Transfer to a shallow bowl.
- 2. Toss chicken tenders with flour. Dip in egg, then dredge in bread crumb mixture until well coated.
- 3. Heat oil in a large nonstick skillet set over medium heat; in batches, cook chicken strips for 3 to 4 minutes per side or until golden brown and cooked through.
- 4. Meanwhile, whisk together sour cream, chives, mustard, garlic, salt, pepper, and onion powder.
- 5. Serve chicken strips with sour cream and onion dip.









TIME 20 min



TOTAL TIME



SERVIN

Made with



DORITOS® Nacho Cheese Flavored Tortilla Chips