

FRITOS® Fried Green Tomatillos

Ingredients

- 4 1/2 cups Fritos® Original Corn Chips
- 4 tomatillos, husks removed
- 1/2 cup all-purpose flour
- 1 tbsp ranch dressing seasoning mix
- 1 egg, beaten
- 1/4 cup 2% milk
- Vegetable oil, for frying
- 1 tbsp finely chopped chives
- 1/2 cup ranch dressing, for serving

How to make it

1. In food processor, pulse FRITOS® Original Corn Chips until lightly crushed.
2. Cut tomatillos into 1/4-inch thick slices; set aside.
3. In shallow bowl, whisk together flour and ranch seasoning mix. In separate shallow bowl, whisk together egg and milk. Place crushed corn chips in third bowl.
4. One at a time, dredge each tomatillo slice in flour mixture, then dip in egg mixture and coat well in crushed corn chips. Transfer to parchment paper-lined baking sheet.
5. Pour enough oil to come 1/2-inch up side of skillet; heat over medium heat until instant-read thermometer reads 350°F. Working in 4 batches, fry breaded tomatillos for 2 to 3 minutes or until crispy and golden. Transfer to paper towel-lined plate to drain.
6. Garnish with chives. Serve immediately with ranch dressing for dipping.



PREP
TIME
30 min



COOK
TIME
15 min



TOTAL
TIME
-



SERVING
-

Made with



Fritos® Original Corn Chips