

# Lay's® Crusted Chicken Sandwich



## Ingredients

- 1 bag LAY'S® Kettle Cooked Original Potato Chips
- 1 lb. thinly sliced chicken breast.
- 2 eggs + **2 tbsp.** water.
- 1 cup flour.
- 1 tsp. salt.
- ½ tsp. black pepper.
- ¼ tsp. paprika.
- 2 tbsp. cornstarch.
- ? cup mayo.
- 2 tsp. lemon juice.
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- 1 pinch of cayenne pepper.
- 1 package burger buns.
- 10-12 Pickles
- 1 Tomato, sliced.
- 1 head Lettuce, leaves washed and picked.

## How to make it

1. Pre-heat oven to 400 °F.
2. Finely crush the Lay's® Kettle Cooked Chips and pour into a shallow tray or plate.
3. In a bowl, make egg-wash by whisking together the eggs and water.
4. Make seasoned flour by mixing the flour, cornstarch, and all spices and seasonings. Place into a shallow tray or plate.
5. Bread the thinly sliced chicken breasts by lightly tossing in the seasoned flour. Shake off the excess, then dip into the egg-wash. Allow excess to drip before finally coating the chicken with the crushed Lay's®. Gently press the chip



PREP  
TIME

-



COOK  
TIME

-



TOTAL  
TIME

-



SERVING

-

## Made with



LAY'S® Kettle Cooked Original Potato Chips

pieces so that they adhere to the entire surface.

6. Transfer the crusted chicken onto a sheet tray lined with foil.
7. Bake for approximately 20 minutes (flipping halfway through), or until the chicken is cooked and the coating is crunchy, but the chips are not burnt.
8. Remove the cooked Lay's® Crusted Chicken from the oven. Stack on top of a toasted bun, along with the mayo, pickles, lettuce, and tomato. Serve and enjoy!