Lay's® Flamin' Hot® Spicy Chicken Sandwich

Ingredients

- 1 bag LAY'S® Kettle Cooked Flamin' Hot
- 1 lb. thinly sliced chicken breast.
- 2 eggs + **2 tbsp.** water.
- 1 cup flour.
- 1 tsp. salt.
- ½ tsp. black pepper
- ¼ tsp. chili powder
- 2 tbsp. cornstarch.
- 1/3 cup mayo.
- 2 tsp. lemon juice.
- 2 tsp. sriracha sauce.
- 1 pinch of cayenne pepper.
- Burger buns + Toppings.

How to make it

- 1. Pre-heat oven to 375 °F.
- Finely crush the Lay's® Flamin' Hot® Kettle Cooked chips and pour into a shallow tray or plate. In a bowl, make egg-wash by whisking together the eggs and water.
- 3. Make seasoned flour by mixing the flour, cornstarch, and all spices and seasonings. Place into a shallow tray or plate.
- 4. 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 pieces so that they adhere to the entire surface.
- 5. Transfer the crusted chicken onto a sheet tray lined with foil.





TIME

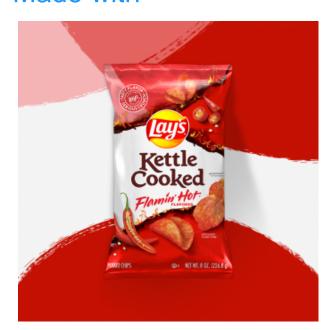






OTAL TIME

Made with



LAY'S® Kettle Cooked Flamin' Hot

- 6. 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.
- 7. Meanwhile, make the spicy mayo by whisking together the mayo, lemon juice, sriracha, and cayenne pepper.
- 8. Remove the cooked Lay's® Flamin' Hot ® Crusted Chicken from the oven. Stack on top of a toasted bun, along with the spicy mayo, and your favorite toppings. Serve and enjoy!