

# Nashville Hot Chicken Nachos

## Ingredients

- MARINADE
  - 1 cup buttermilk
  - 1 egg
  - 2 teaspoons kosher salt
  - 1 teaspoon paprika
  - 1 teaspoon black pepper
  - ½ teaspoon garlic powder
- CHICKEN
  - 1 pound boneless, skinless chicken thighs, cut into bite-size pieces
  - Vegetable oil, for frying
  - 1 cup flour
  - 1/3 cup cornstarch
  - 1 teaspoon kosher salt
  - ½ teaspoon baking powder
- SAUCE
  - ¼ cup frying oil
  - 4½ teaspoons cayenne pepper, or to taste
  - 1½ teaspoons packed brown sugar
  - ½ teaspoon black pepper
  - ¼ teaspoon kosher salt
  - ¼ teaspoon chili powder
  - ¼ teaspoon paprika
  - ¼ teaspoon garlic powder
- NACHOS
  - 1 bag TOSTITOS® Original Restaurant Style
  - 1 jar TOSTITOS® Queso Blanco Dip
  - ¼ cup dill pickle slices, drained



PREP  
TIME

-



COOK  
TIME

-



TOTAL  
TIME

-



SERVING

8

## Made with

## How to make it

1. For Marinade:
2. Whisk ingredients together in medium bowl.
3. For Chicken:
4. Stir chicken pieces into marinade. Cover and refrigerate for 2 hours.
5. Heat vegetable oil in deep fryer to 350°F.
6. Combine flour, cornstarch, salt, and baking powder in shallow bowl.
7. Set a wire rack on top of rimmed baking sheet and set aside.
8. Working in batches, remove chicken pieces from marinade, coat thoroughly with flour mixture, and lower into fryer. Fry until cooked through and crisp, 4 to 8 minutes. Drain on wire rack.
9. For Sauce:
10. Carefully ladle  $\frac{1}{4}$  cup of hot frying oil into a medium heat proof bowl. Whisk in remaining sauce ingredients. Coat fried chicken pieces thoroughly with sauce.
11. For Nachos:
12. Spread Tostitos chips evenly on sheet pan.
13. Distribute chicken pieces over chips.
14. Drizzle with Queso Blanco.
15. Top with pickle slices.
16. Serve immediately.