







TIME





**SERVES** 8

# FEATURING |



# Nashville Hot Chicken Nachos

### **INGREDIENTS**

- [title]MARINADE
- 1 cup buttermilk
- 1 egg
- 2 tsp kosher salt
- 1 tsp paprika
- 1 tsp black pepper
- 1/2 tsp garlic powder
- [title]CHICKEN
- 1 lb boneless, skinless chicken thighs, cut intobite-size pieces
- Vegetable oil, for frying
- 1 cup flour
- 1/3 cup cornstarch
- 1 tsp kosher salt
- 1/2 tsp baking powder
- [title]SAUCE
- 1/4 cup frying oil
- 4 ½ tsp cayenne pepper, or to taste
- 1 1/2 tsp packed brown sugar
- 1/2 tsp black pepper
- 1/4 tsp kosher salt
- 1/4 tsp chili powder
- 1/4 tsp paprika
- 1/4 tsp garlic powder
- [title]NACHOS
- 1 bag TOSTITOS® Original Restaurant Style
- 1 jar TOSTITOS® Queso Blanco Dip
- 1/4 cup dill pickle slices, drained

## HOW TO MAKE

#### **DIRECTIONS**

- [title]For Marinade:
- Whisk ingredients together in medium bowl.
- [title]For Chicken:
- Stir chicken pieces into marinade. Cover and refrigerate for 2 hours.

- Heat vegetable oil in deep fryer to 350°F.
- Combine flour, cornstarch,salt, and baking powder in shallow bowl.
- Set a wire rack on top of rimmed baking sheet and set aside.
- 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.
- [title]For Sauce:
- Carefully ladle 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.
- [title]For Nachos:
- Spread TOSTITOS® chips evenly on sheet pan.
- Distribute chicken pieces over chips.
- Drizzle with Queso Blanco.
- Top with pickle slices.
- Serve immediately.