



PREP TIME
45min



COOK TIME
5min



SERVES
4-6

FEATURING



TOSTITOS® PEPPERONCINI POPPERS WITH ALFREDO CON QUESO

INGREDIENTS

- **2 cups** hand-crushed TOSTITOS® Cantina Thin & Crispy
- **2 cups** hand-crushed TOSTITOS® Cantina Traditional
- **3/4 cup** TOSTITOS® Queso Blanco Dip
- **1/2 cup** TOSTITOS® Salsa Con Queso
- **3/4 cup** TOSTITOS® Restaurant Style Salsa
- **2 lbs** boneless, skinless chicken breast, pounded to 1/4" thick and then cut in 2" squares
- **2 tsp** salt
- **1 tsp** ground pepper
- **3/4 cup** fontina cheese, grated
- **3/4 cup** pepper jack cheese, grated
- **20** pepperoncini peppers, seeds removed, stems left on, laid out flat
- **2 cups** all-purpose flour
- **6** beaten eggs
- **2 cups** plain breadcrumbs
- **3/4 cup** Alfredo sauce
- Oil for deep frying
- Garnish with chopped parsley

HOW TO MAKE

DIRECTIONS

- Mix the TOSTITOS® Salsa Con Queso flavored dip and the two cheeses together well and set aside. Mix the Alfredo sauce, TOSTITOS® Queso Blanco flavored dip and TOSTITOS® Restaurant Style Salsa together, warm and set aside.
- To make the poppers: lightly season the flattened chicken pieces with salt and pepper, then top each one with a tablespoon of the cheese mix, place one opened pepperoncini on top with the stem sticking over the edge, then place each on a 5"x 5" piece of plastic wrap. With the stem of the pepperoncini facing to the right at 90°, roll the near edge of the chicken over using the plastic wrap to form a popper shape, then twist the ends of the plastic wrap to tighten up the popper.

Once all the poppers are made, freeze them for 4 hours.

- Set up a breading station with the flour, beaten egg, bread crumbs and broken TOSTITOS® Cantina Thin & Crispy Chips and Cantina Traditional Yellow Corn Chips mixed together.
- Remove the poppers from the freezer and unwrap them. One at a time, roll them in flour, brushing off any excess, then coat well in the egg wash, then roll in bread crumbs, then back in egg wash and coat well with the broken chips.
- Once they are all breaded, they can either be refrigerated to fry and serve that day, or frozen to fry and serve later.
- To fry, heat oil to 340°F and fry refrigerated poppers for 4-5 minutes and frozen poppers for 6-8 minutes, making sure that the internal temperature taken with an instant read thermometer shows above 165°F.
- Serve hot with a side of the Alfredo sauce, TOSTITOS® Queso Blanco flavored dip and TOSTITOS® Restaurant Style Salsa mix as a dipping sauce.