



PREP
TIME
20 min

COOK
TIME
10 min

TOTAL
TIME
30 min

SERVINGS
4

Made with

COOL RANCH® DORITOS® Chicken Sandwich

Ingredients

- 4 cups DORITOS® COOL RANCH® Flavored Tortilla Chips
- 1/2 cup all-purpose flour
- 1 egg
- 1/2 cup buttermilk
- 1 tbsp chili powder
- 1 tsp garlic powder
- 1 tsp salt
- 1 tsp black pepper
- 4 boneless skinless chicken breasts
- Canola oil, for deep-frying
- 2 cups coleslaw mix
- 1/4 cup ranch dressing
- 4 brioche burger buns, split and toasted
- 1/4 cup roasted-garlic mayonnaise
- 4 slices sharp (old) white cheddar cheese
- 4 slices thick-cut bacon, crispy-cooked

How to make it

1. In food processor, pulse DORITOS® COOL RANCH® Flavored Tortilla Chips until finely ground. Add flour and pulse to combine. Transfer to baking tray.
2. In medium shallow bowl, whisk together egg, buttermilk, chili powder, garlic powder, salt and pepper.
3. Pound each chicken breast lightly between 2 sheets of plastic wrap until just even in thickness.
4. Dip chicken in egg mixture, then roll in ground DORITOS® mixture until well coated.



**DORITOS® COOL RANCH® Flavored
Tortilla Chips**

5. Pour enough oil into medium saucepan or high-sided skillet to reach 4 inches up sides of pan. Heat over medium heat until instant-read thermometer registers 375°F.
6. Fry breaded chicken for 4 to 6 minutes or until golden brown, cooked through and instant-read thermometer registers 165°F.
7. In medium bowl, toss together coleslaw mix and ranch dressing.
8. Spread bottom buns with garlic mayonnaise. Top each bottom with chicken, cheddar, bacon and slaw; cap with top buns.