

DORITOS® DINAMITA® Chicken Tacos

Ingredients

Fried Chicken:

- 5 cups (9.9 oz) DORITOS® DINAMITA® Chile Limon Flavored Rolled Tortilla Chips
- 1 lb chicken tenders (about 8)
- 1/2 cup all-purpose flour
- 2 eggs
- Vegetable oil, for frying

Taco Crema:

- 1/2 cup crumbled cotija cheese
- 1/2 cup mayonnaise
- 1/2 cup sour cream
- 1/4 cup freshly squeezed lime juice
- 1 tsp chili powder
- 1 tsp chipotle powder
- 1/2 tsp salt

Tacos:

- 8 flour or corn tortillas (5 inches), warmed according to package directions
- 2 tbsp packed fresh cilantro leaves, for serving
- Lime wedges, for serving

How to make it

1. Fried Chicken: In food processor, pulse DORITOS® DINAMITA® Chile Limón Flavored Rolled Tortilla Chips until finely ground. Transfer to shallow bowl.
2. Pat chicken dry with paper towel.
3. Transfer flour to another shallow bowl.
4. Whisk together eggs in another shallow bowl.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	15 min	30 min	4

Made with



**DORITOS® DINAMITA® Chile Limon
Flavored Rolled Tortilla Chips**

5. Dredge chicken in flour, dip in beaten eggs and roll in crushed DORITOS®.
6. 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.
7. Cook breaded chicken for 4 to 5 minutes or until golden brown, cooked through and instant-read thermometer registers 165°F. Transfer to paper towel to drain.
8. Taco Crema: In medium bowl, stir together cotija, mayonnaise, sour cream, lime juice, chili powder, chipotle powder and salt.
9. Tacos: Assemble fried chicken in tortillas with taco crema. Garnish with cilantro and serve with lime wedges