LAY'S® FLAMIN' HOT® Spicy Chicken Sandwich

Ingredients

- 1 bag LAY'S® Kettle Cooked Flamin' Hot
- 1 lb thinly sliced chicken breast
- 2 eggs
- 2 tbsp water
- 1 cup flour
- 1 tsp salt
- 1/2 tsp black pepper
- 1/4 tsp chili powder
- 2 tbsp cornstarch
- 1/3 cup mayo
- 2 tsp lemon juice
- 2 tsp sriracha sauce
- 1 pinch cayenne pepper
- Burger buns + toppings

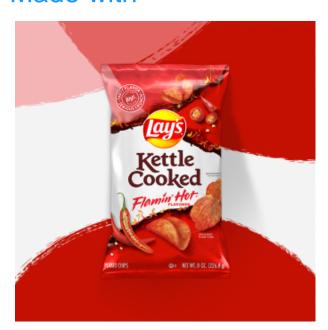
How to make it

- 1. Pre-heat oven to 375°F.
- 2. Finely crush the LAY'S® FLAMIN' HOT® Kettle Cooked chips and pour into a shallow tray or plate. In a bowl, make egg-wash by whisking together the eggs and water.
- 3. Make seasoned flour by mixing the flour, cornstarch, and all spices and seasonings. Place into a shallow tray or plate.
- 4. Bread the thinly sliced chicken breasts by lightly tossing in the seasoned flour. Shake off the excess, then dip into the egg-wash. Allow excess to drip before finally coating the chicken with the crushed LAY'S®. Gently press the chip pieces so that they adhere to the entire surface.



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PREP TIME	COOK TIME	TOTAL TIME	SERVING	
15 min	20 min	35 min	2-3	

Made with



LAY'S® Kettle Cooked Flamin' Hot

- 5. Transfer the crusted chicken onto a sheet tray lined with foil.
- 6. Bake for approximately 20 minutes (flipping halfway through), or until the chicken is cooked and the coating is crunchy, but the chips are not burnt.
- 7. Meanwhile, make the spicy mayo by whisking together the mayo, lemon juice, sriracha, and cayenne pepper.
- 8. Remove the cooked LAY'S® FLAMIN' HOT® Crusted Chicken from the oven. Stack on top of a toasted bun, along with the spicy mayo, and your favorite toppings. Serve and enjoy!