

# LAY'S® Wavy Hickory BBQ Chicken Tenders

## Ingredients

- Half a 9.5 oz bag LAY'S® Wavy Hickory BBQ Flavored Potato Chips
- 1 egg
- 1 cup sour cream
- 1 tsp paprika
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1 ½ lbs chicken tenders
- 1 cup barbecue sauce, for serving

## How to make it

1. Preheat oven to 425°F.
2. Finely crush LAY'S® Wavy Hickory BBQ in chip bag and transfer to large bowl.
3. In medium bowl, whisk together egg, sour cream, paprika, salt and pepper until blended.
4. Pat chicken dry with paper towel. Dip chicken tenders in sour cream mixture, then coat in crushed potato chips. Transfer to foil-lined baking sheet.
5. Bake for 12 to 15 minutes or until golden brown, cooked through and instant-read thermometer registers 165°F when inserted into thickest part of chicken.
6. Serve with barbecue sauce for dipping.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	4-6

## Made with



**LAY'S® Wavy Hickory BBQ Flavored Potato Chips**