

# Southern Fried Chicken Nachos

## Ingredients

- 1 bag TOSTITOS® Original Restaurant Style
- 2 cups cheddar gravy
- 1 cup bacon braised collards
- 12 pc fried chicken thigh strips

To Make the Gravy:

- 2 cups milk
- 1 pkg peppered gravy mix
- 1 cup shredded cheddar cheese

To Make the Collards:

- 1 cup bacon, raw diced
- 1 bunch collards, chopped
- 1 cup chicken broth

To Make the Chicken:

- 2 lbs chicken thighs, deboned, seasoned or brined
- 1 pkg crispy chicken fry batter mix
- 1/2 cup buttermilk

## How to make it

1. On serving platter, arrange 1 bag of TOSTITOS® chips.
2. Prepare gravy according to package directions, slowly whisk in cheddar cheese until blended.
3. In medium cast iron pan, cook bacon until slightly crisp. Add collards and cook for 8 minutes until wilted. Add chicken broth and braise for 10 mins.
4. Prepare chicken according to package, batter dipping with buttermilk, and mix. Deep fry or bake until internal temperature is 165°F and golden brown.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	20 min	40 min	6-8

## Made with



**TOSTITOS® Original Restaurant Style**

5. Top chips with gravy, spoon on drained collards, top with fried chicken.