



Cheetos® Flamin' Hot® Fried Chicken Sandwich



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Make it in: 30 minutes (+ 2 hours 10 minutes standing time)



With a spiced-up, crispy CHEETOS® crust, this buttermilk-marinated fried chicken makes for one mouthwatering sandwich

Ingredients

1/2 bag (8.5 oz bag)	CHEETOS® Flamin' Hot® Cheese Flavored Snacks
2 cups	buttermilk
1/2 cup	Louisiana-style hot sauce, divided
1 tsp	garlic powder
2 tsp	salt, divided
2 tsp	black pepper, divided
4	large boneless skinless chicken thighs
1 1/4 cups	all-purpose flour
1/4 cup	cornstarch
1 tsp	cayenne pepper
1 tsp	paprika
	Canola oil, for deep-frying
1/2 cup	mayonnaise
4	soft buns, split and toasted
4	leaves lettuce
4	slices tomato
16	bread-and-butter pickles

Steps

1. In large bowl, whisk together buttermilk, 1/4 cup hot sauce, garlic powder, 1 tsp salt and 1 tsp black pepper. Submerge chicken into marinade (it should be immersed). Cover and marinate in refrigerator for at least 2 hours or up to 12 hours (overnight is best).



2. In food processor, pulse CHEETOS® Flamin' Hot® Cheese Flavored Snacks until ground to make 1 3/4 cups.
3. In another large bowl, whisk together flour, cornstarch, cayenne, paprika, remaining salt and remaining black pepper. Stir in ground CHEETOS®.
4. Remove chicken from marinade (reserve marinade for double dredging). Dip chicken in CHEETOS® mixture until coated. Dip back in marinade and then dredge again in CHEETOS® mixture until well coated. Arrange on parchment paper-lined baking sheet. Let stand for 10 minutes to allow coating to set.
5. In high-sided skillet set over medium heat, add enough oil to reach 3 inches up sides. Heat until shimmering or an instant-read thermometer registers 350°F. Using tongs, transfer chicken to hot oil. Deep-fry, turning once, for 6 minutes or until golden brown all over. Transfer to paper towel-lined plate to drain.
6. In small bowl, stir together mayonnaise and remaining hot sauce.
7. Assemble fried chicken in buns with lettuce, tomato, pickles and spicy mayonnaise.
- 8 **Tips:** For a loaded fried chicken sandwich, add sliced red onions, Cheddar cheese slice, crispy bacon and more CHEETOS®. Alternatively, slice fried chicken and serve in tacos, over pasta, in a salads or as part of a rice bowl.

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