

DINNERLY



Tailgate! Dorito Popcorn Chicken with Crudités & Jalapeño Ranch



30-40min



2 Servings

Level up your dinner menu with this PremiYUM recipe! We know you can do better than putting a bag of Doritos in front of the TV. Way, WAY better. Instead, crush up those chips, bread some chicken strips, and fry to crispy, crunchy, golden perfection. Quickly stir up a creamy, tangy dip with Greek yogurt, ranch seasoning, and pickled jalapeños, and you've got game day in the bag. We've got you covered!

WHAT WE SEND

- ½ lb pkg chicken breast strips
- 3 (1 oz) nacho cheese Doritos³
- 1 carrot
- 5 oz celery
- 2 oz pickled jalapeños
- 4 oz Greek yogurt³
- ¼ oz ranch seasoning³

WHAT YOU NEED

- 1 Tbsp neutral oil, plus more for drizzling
- kosher salt & ground pepper
- 1 Tbsp all-purpose flour¹
- 1 large egg²
- ¼ tsp sugar

TOOLS

- rimmed baking sheet
- nonstick cooking spray (or oil)

ALLERGENS

Wheat (1), Egg (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 540kcal, Fat 25g, Carbs 44g, Protein 40g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Grease a rimmed baking sheet with nonstick cooking spray or brush with oil.

Pat **chicken** dry; season all over with **salt** and **pepper**.

Transfer **all of the Doritos** to a resealable bag and press out any excess air. Use a mallet or rolling pin to finely crush.

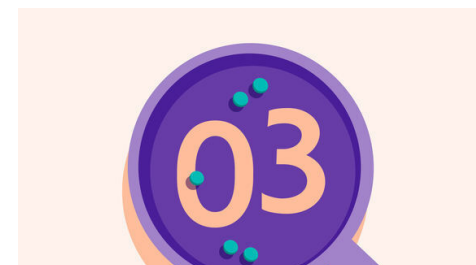


2. Dredge chicken

Toss **chicken** in a medium bowl with 1 **tablespoon flour** until coated.

In a second medium bowl, beat 1 **large egg** and season with **salt** and **pepper**. To a third bowl, transfer **all but 2 tablespoons of the crushed Doritos**.

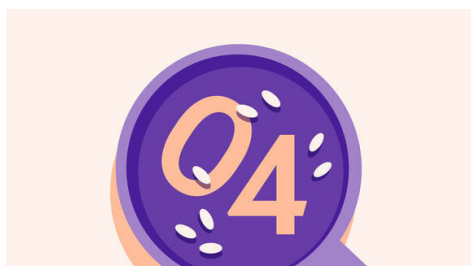
Dip chicken in egg; let excess drip back into bowl. Add to bowl with Doritos; press to help breading adhere. Transfer to prepared baking sheet.



3. Bake chicken & prep

Spray **chicken** with nonstick cooking spray or drizzle with **oil**. Bake on center oven rack until nearly cooked through, 10 minutes. Flip and cook until crispy and cooked through, 5–7 minutes more.

Meanwhile, cut **carrot** and **celery** into 2-inch long sticks. Finely chop **jalapeños**.



4. Make ranch & serve

In a small bowl, stir together **jalapeños**, **yogurt**, **ranch seasoning**, 1 **tablespoon** each of **water** and **oil**, and ¼ **teaspoon** **sugar**. Season to taste with **salt** and **pepper**.

Sprinkle **popcorn chicken** with **remaining crushed Doritos** and serve with **carrots**, **celery**, and **jalapeño ranch**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!