

DINNERLY



Appy Hour! Dorito Popcorn Chicken with Crudités & Jalapeño Ranch



30-40min



2 Servings

We know you can do better than opening a bag of Doritos as an appetizer. 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 this meal in the bag. We've got you covered!

WHAT WE SEND

- ½ lb pkg chicken breast strips
- 3 bags nacho cheese Doritos ²
- 1 small bag carrots
- 1 bag medium celery
- 2 oz pickled jalapeños ³
- 4 oz Greek yogurt ²
- ¼ oz ranch seasoning ²

WHAT YOU NEED

- 1 Tbsp neutral oil, plus more for drizzling
- kosher salt & ground pepper
- 1 Tbsp all-purpose flour (or gluten-free alternative)
- 1 large egg ¹
- ¼ tsp sugar

TOOLS

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

ALLERGENS

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

NUTRITION PER SERVING

Calories 550kcal, Fat 27g, Carbs 46g, 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.



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!



2. Dredge chicken

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

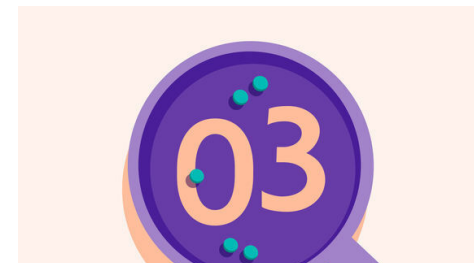
In a second medium bowl, beat **1 large egg** and season with **salt** and **pepper**. To a third bowl, transfer **all but 2 tablespoons of the crushed Doritos**.

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.



5. ...

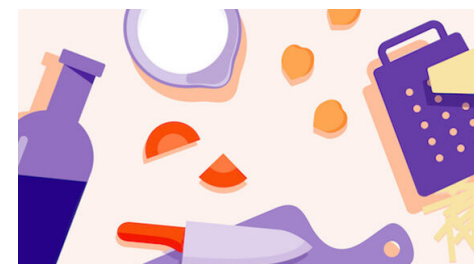
What were you expecting, more steps?



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**.



6. ...

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