



PREP  
TIME

20min



COOK  
TIME

20min



SERVES

6-8

## FEATURING



# 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
- [title]To Make the Gravy:
- **2 cups** milk
- **1 pkg** peppered gravy mix
- **1 cup** shredded cheddar cheese
- [title]To Make the Collards:
- **1 cup** bacon, raw diced
- **1 bunch** collards, chopped
- **1 cup** chicken broth
- [title]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

### DIRECTIONS

- On serving platter, arrange 1 bag of TOSTITOS® chips.
- Prepare gravy according to package directions, slowly whisk in cheddar cheese until blended.
- 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.
- Prepare chicken according to package, batter dipping with buttermilk, and mix. Deep fry or bake until internal temperature is 165°F and golden brown.
- Top chips with gravy, spoon on drained collards, top with fried chicken.