

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.



PREP TIME

20min



COOK

TIME

20min



SERVES

6-8

FEATURING

