

TOSTITOS® Air Fryer Chicken Tex-Mex Pizza

INGREDIENTS

- 1 large (burrito size) flour tortilla
- 1 **tbsp** vegetable oil
- **3/4 cup** refried black beans
- **3/4 cup** Mexican cheese blend
- **1/2 cup** TOSTITOS® Chunky Salsa Medium
- **4 pieces** TOSTITOS® Air Fryer Chicken Tenders (see recipe below)
- 1 thinly sliced scallion
- **1/2** ripe avocado, diced
- **2 tbsp** sliced pickled jalapeños (optional)
- [title]TOSTITOS® Air Fryer Chicken Tenders
- 4 chicken tenders
- **2 tbsp** mayonnaise
- **1/2 tsp** chopped garlic
- **1 tsp** chili powder
- **1/2 tsp** ground cumin
- **1/2 tsp** ground black pepper
- **1 tsp** lime juice
- Zest of 1 lime
- **1/2 tsp** kosher salt
- **1/2 cup** finely crushed TOSTITOS® Original Restaurant Style
- **1/2 cup** bread crumbs
- **1/2 cup** Panko bread crumbs
- Olive oil spray



PREP
TIME

15min



COOK
TIME

25min



SERVES

1

FEATURING



HOW TO MAKE

DIRECTIONS

- Preheat oven to 400°F.
- Brush both sides of each tortilla lightly with oil and place in the oven on a baking sheets for 8-10 minutes until light golden brown and crispy. Allow to cool completely.
- Spread the refried beans evenly from edge to edge on one tortilla, then place the second tortilla on top.

- Drizzle TOSTITOS® Chunky Salsa - Medium evenly over the pizza, then sprinkle evenly with cheese.
- Place back in the oven for 8-10 minutes until the cheese is completely melted. Remove from the oven and place on a cutting board.
- Cut up the chicken tenders into bite size pieces and arrange on top, then add avocado, sprinkle with scallions and jalapeños, and cut into 8 pieces and serve.
- [title]TOSTITOS® Air Fryer Chicken Tenders
- Marinate the chicken for about at least an hour or two: in a mixing bowl, combine the mayonnaise, garlic, chili powder, cumin, black pepper, lime juice and zest and salt and mix thoroughly. Toss the chicken tenders in the marinate and refrigerate.
- Mix together the crushed TOSTITOS® Original Restaurant Style, bread crumbs and Panko and one at a time, toss the marinated tenders in the crumb mix, pressing the crumbs firmly into the tenders to coat well.
- Preheat the air fryer to 400°F. Lightly Olive oil spray the tenders on both sides and place in the basket of an air fryer.
- Air Fry for 5-6 minutes on each side until golden brown. You can test the doneness by placing an instant read thermometer in the thickest part of the largest tender. It should read 165°F when fully cooked. More and it will be dry.