



PREP
TIME
10_{min}



COOK
TIME
15_{min}



SERVES
4-6

PRODUCT



LAY'S® FLAMIN' HOT® Dill Pickle Crusted Pickles

INGREDIENTS

- 1 jar thick-cut dill pickle chips or spears
- 1 bag LAY'S® Flamin' Hot Dill Pickle Flavored Potato Chips
- 2 eggs + 1 tbsp water
- 1 cup all-purpose flour
- 1/4 cup corn starch
- 1 tsp kosher salt
- 1 tsp garlic powder
- 1/2 tsp cayenne pepper
- 1/4 tsp black pepper

HOW TO MAKE

DIRECTIONS

Pre-heat oven to 375°F.

Drain dill pickle chips or spears from pickle juice. Lightly pat pickles dry with a paper towel.

Crush the LAY'S® FLAMIN' HOT® dill pickle chips, and pour into a shallow tray or plate.

In a bowl, make egg-wash by whisking together the eggs and water.

Make seasoned flour by mixing the flour and cornstarch with all spices and seasonings. Place into a shallow tray or plate.

Bread the dill pickles by lightly tossing in the seasoned flour. Shake off the excess, then dip into the egg-wash. Finally, coat the pickles with the crushed LAY'S®, gently pressing the chip pieces to adhere to the pickles.

Transfer the crusted pickles onto a sheet tray lined with parchment paper.

Bake for approximately 15 minutes, or until the coating is crunchy, but chips are not burnt.

Allow to cool slightly before serving alongside your favorite dipping sauce!