

4-INGREDIENT FLAMIN' HOT CHICKEN POPS SERVED 3 WAYS

Serves 2

Hands-on time: 15 minutes

Hands-off time: 20 minutes

INGREDIENTS

2 skinless chicken breasts

1 cup mayonnaise

3 tbsp hot sauce, of choice

For the Simba coating:

1 bag (120g) Simba Flamin' Hot Chakalaka Flavoured Potato Chips

For the NikNaks coating:

1 bag (135g) NikNaks Flamin' Hot Chilli Flavoured Maize Snack

For the Doritos coating:

1 bag (145g) Doritos Flamin' Hot Masala Flavoured Corn Chips

Serving suggestion:

Lemon wedges

Coriander

METHOD

1. Preheat the oven to 180°C and line a baking tray with baking paper.
 2. Cut each chicken breast neatly into 3cm square pieces.
 3. Toss the chicken through half of the mayonnaise until evenly coated. *Chef's Tip: The mayo will keep the chicken moist when cooking and help the crumb stick!
- For the Simba coating:**
4. Open the bag of Simba Flamin' Hot Chakalaka Flavoured Potato Chips slightly to release a bit of air.
- For the NikNaks coating:**
5. Open the bag of NikNaks Flamin' Hot Chilli Flavoured Maize Snack slightly to release a bit of air.
- For the Doritos coating:**
6. Open the bag of Doritos Flamin' Hot Masala Flavoured Corn Chips slightly to release a bit of air.
 7. Using a rolling pin, gently crush the chips in the bag until a fine crumb has formed.
 8. Drop 2 or 3 of the mayonnaise-coated chicken pieces into the bag with the crushed chips. Hold the bag closed and gently shake until the chicken is coated evenly with the crushed chips.

8. Drop 2 or 3 of the mayonnaise-coated chicken pieces into the bag with the crushed chips. Hold the bag closed and gently shake until the chicken is coated evenly with the crushed chips.

9. Place the coated chicken on the prepared baking tray and repeat with the remaining chicken.

10. Bake for 18-20 minutes or until cooked through, golden and crispy.

For the dipping sauce:

11. In a ramekin, combine the remaining $\frac{1}{2}$ cup of mayonnaise and the hot sauce and stir until combined.

12. Serve the crispy chicken pops with the spicy mayo dipping sauce, garnish with lemon wedges and fresh coriander and ENJOY!