

Flamin' Hot Cheeto Breaded CHICKEN SANDWICH with Bacon & Avocado

CATEGORY: SANDWICH | YIELD: 10 SERVING



INGREDIENTS:

CWD #	Item Description	QTY	Notes
503311	Hormel Flash 180 Sous Vide Chicken Breast	10 each	thaw
	Flamin' Hot Cheetos	2 cups	7.5 oz bag
42573	Gold Panko Breadcrumbs	2 cups	
733850	Cornstarch	½ cup	
39555	Chef's Magic Cayenne Pepper	1 Tbsp.	or to taste
39581	Chef's Magic Paprika	2 Tbsp.	
59893	Rotella Gourmet Split Hamburger Bun 2.5oz	10 ea.	split
46760	Highland Market 3/16 C/C Pickle Chips	30 ea.	
180353	Fresh Tomato Slices	20 ea.	
180847	Green Lettuce Leaf	10 ea.	
780129	Avocados	5 ea.	
502611	Rangeline Applewood Smoked Bacon 14/17	30 pcs.	cooked
48589	Highland Market Ranch Dressing	1½ cups	

PREPARATION:

**Note: This battered chicken product performs best when fully slacked under refrigeration in the manufacturer's package.*

1. Preheat Deep Fat Fryer to 350 degrees F.
2. In a food processor, combine Flamin' Hot Cheetos with the panko, cornstarch, cayenne and paprika and process until finely ground. Transfer to a ½ hotel pan or similar. Set aside.
3. Remove the chicken from the packaging into a separate ½ hotel pan. Make sure each piece of chicken is evenly coated in the batter it is packed.
4. Dredge the chicken breast into the CHEETOS® mixture until well coated. Pressing in a bit to make sure it adheres. Arrange on parchment paper-lined baking sheet. Let stand for at least 10 minutes to allow coating to set. Layer with parchment paper or burger liner for the line.
5. Lower a fryer basket and carefully drop the chicken breast into the oil using your hands or a pair of tongs. Cook only 2-3 chicken breasts in each basket. Cook for exactly 3 minutes giving the fryer basket a gentle shake.
6. Meanwhile, toast the bun and place 1 Tbsp of Ranch on the bottom bun. Build the sandwich by laying down the lettuce, followed by the tomato and pickles. Top with the chicken, then bacon, and avocado. Drizzle with Ranch and replace the top. Secure with a pick or steak knife and serve.



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