

HOT FIESTA CHICKEN

2lbs. chicken breast halves (skinless/boneless)

1 egg

1/4 cup milk

1 TBS. Chili Powder

1 TBS. Taco Seasoning

2 TBS. Cayenne Powder

1 tsp. Black Pepper

1/2 tsp. Garlic Salt

2 cups crushed Taco Chips or Shells

2 TBS. any type "Hot Sauce"

1/2 cup Vegetable or Canola Oil

Cilantro Sprigs

Sour Cream

Breading Mixture: *(hot ingredients may be adjusted to preference or eliminated)*

1 TBS. Chili Powder

1 TBS. Cayenne Powder

1 TBS. Taco Seasoning

1 tsp. Black Pepper

1/2 tsp. Garlic Salt

2 cups crushed Taco Chips or Shells

Mix all ingredients well with wisp

Oil Mixture: *(hot ingredients may be adjusted to preference or may just use plain oil)*

1/2 cup Vegetable or Canola Oil

1 TBS. Cayenne Powder

2 TBS. any type Hot Sauce

Mix ingredients well with wisp and get oil hot

Mix egg and milk. Dip chicken breasts in egg wash. Put Breading Mixture on Plate and coat both sides of chicken (press mixture onto chicken if needed.)

Place chicken in hot oil mixture. Fry each side until golden brown or done.

Garnish with Cilantro Sprigs and Sour Cream. Serve with Mexican Rice and Salsa. (Refried Beans if desired).

Recipe may be Mild, Medium or Hot! Hot!! HOT!!!