

Hot Cheetos Chicken

Crispy Hot Cheetos Chicken recipe with step-by-step instructions. Baked, fried, or air-fried options for this spicy, crunchy chicken tender dish.

25	30	55	6	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Hot Cheetos Chicken

Ingredients

- 3 chicken meat
- 1 cup flour
- 2 egg
- 1 pinch rock salt
- 1 pinch black pepper
- 1 cup ranch dressing

Instructions

- 1 Prepare for baking**

Preheat oven to 200°C (400°F). Line a large baking sheet with parchment paper.
- 2 Set up breading station**

Set up three shallow dishes in a row. Place 1 cup flour in the first dish. Crack 2 eggs into the second dish and whisk until smooth. Crush enough Hot Cheetos to make 1 cup and place in the third dish.
- 3 Pat 3 chicken breasts completely dry with paper towels. Season both sides generously with 1 pinch salt and 1 pinch black pepper.**
- 4 Bread the chicken**

Dredge each chicken breast in flour, shaking off excess. Dip into beaten eggs, letting excess drip off. Press firmly into crushed Hot Cheetos, coating completely on all sides.
- 5 Place breaded chicken on the prepared baking sheet, spacing pieces at least 2 inches apart.**
- 6 Bake the chicken**

Bake for 25-30 minutes until coating is golden brown and internal temperature reaches 74°C (165°F) when tested with a meat thermometer.
- 7 Remove from oven and let rest for 5 minutes before serving.**

Tips

For extra crispy results, let the breaded chicken rest in the refrigerator for 30 minutes before cooking. This allows the coating to set and creates better adhesion.

Crush the Hot Cheetos to your desired texture - fine crumbs create a more even coating, while chunkier pieces provide extra crunch and visual appeal.

Double-dip for maximum coating: after the first egg wash and Cheetos coating, dip again in beaten egg and add another layer of crushed Cheetos.

Use a meat thermometer to ensure chicken reaches an internal temperature of 165°F for food safety, regardless of which cooking method you choose.

If the Cheetos coating is browning too quickly during baking, tent the chicken with aluminum foil for the remaining cooking time.

Save time by crushing the Cheetos in their bag using a rolling pin, or pulse them in a food processor for more uniform pieces.

Pat chicken completely dry before starting the breading process to ensure better coating adhesion and crispier results.

For meal prep, cook the chicken fully and store in portions. Reheat individual servings in an air fryer or toaster oven to maintain crispiness.