

## Crunchy BBQ Chicken Poppers



### Ingredients:

- 2-3 boneless, skinless chicken breasts
- 1 cup of your favorite AZ Gregg's BBQ Sauce - Original or Saguaro Sweet
- 6 cups of BBQ Flavored Chips
- Dipping sauces such as ranch or blue cheese dressing

Directions:

1. Preheat oven to 375 degrees.
2. Cut the chicken breasts into 1 inch strips, then cut the strip in half. Place chicken in bowl.
3. Add 1/2 cup of your favorite AZ Greggs BBQ Sauce to the chicken and mix together.
4. Put chips in a gallon size zip lock bag. Or if you prefer, leave them in the chip bag, but open the top of the bag. Crush the chips into tiny pieces.
5. Prepare a non-stick baking sheet and spray with oil or cooking spray.
6. Take a piece of chicken and roll in the crushed BBQ flavored chips. Place on a non-stick baking sheet.
7. Bake chicken until golden brown, approx 12-15 mins.
8. Remove from oven, let sit for 5-10 mins then serve.