

Cinnamon Sugar Fried Lasagna Chips with Homemade Dulce de Leche Dipping Sauce

Prep: Cool & dry noodles | Cook: 6 min boil + frying | Makes: Flexible batch

Lasagna noodles take a sweet turn: parboiled, fried until crisp, and tossed in cinnamon sugar. Serve a bowl with dulce de leche, cannoli cream, cream cheese frosting, or your favorite sweet dip.

Ingredients

- Lasagna noodles, as many as you would like to make
- Neutral oil, a little for tossing plus more for frying
- Granulated sugar, enough to coat the chips
- Ground cinnamon, to taste
- Optional dips: dulce de leche, cannoli cream, cream cheese frosting, or your favorite sweet dip

Method

1. Parboil the lasagna noodles in boiling water for 6 minutes. Drain well and lay them out separately to cool.
2. Cut the cooled noodles into chip-sized pieces or triangles. Blot thoroughly with clean towels until no surface water remains, then gently toss with just a little neutral oil to keep them from sticking.
3. Mix granulated sugar and cinnamon in a wide bowl, adjusting the cinnamon to your taste. Have a wire rack over a tray ready for draining.
4. Heat neutral oil in a deep, heavy pan to about 350°F, leaving plenty of headroom and never filling the pan more than halfway. Carefully add a few dry noodle pieces at a time; avoid crowding the pan.
5. Fry until golden and crisp, turning as needed. The time depends on noodle thickness and chip size, so watch the color and texture rather than relying on a fixed time. Lift out with a slotted spoon or spider and drain briefly.
6. While still warm and lightly oily, toss the chips in the cinnamon sugar until coated. Repeat with the remaining noodles, letting the oil return to temperature between batches.
7. Serve with dulce de leche, cannoli cream, cream cheese frosting, or whatever sweet dip you like. Enjoy freshly made for the best crunch.

Kitchen notes

This is a flexible, cook-by-feel batch: adjust the amount of noodles and cinnamon sugar to suit your crowd. Dry the noodles thoroughly before frying to reduce splattering, and keep the coating ready so it sticks while the chips are warm.

Homemade Dulce De Leche Dip

Remove the label from an unopened can of sweetened condensed milk. Place it on its side in a pot and cover with at least 2 inches of water. Gently simmer for 2½ hours, checking often and adding hot water to keep the can fully submerged. Let it cool completely to room temperature before opening, then spoon into a bowl for dipping.