CopyCat Applebee's Chicken Tenders With Paprika Honey Mustard

Ingredients

```
For Chicken Tenders:
1\frac{3}{4} lb chicken breasts, boneless and skinless, cut into strips
2 garlic cloves, minced
1 egg
1 cup buttermilk
1 cup all purpose flour
1 cup breadcrumbs
1 tsp salt
1 tsp baking powder
vegetable oil, roughly 5 to 8 cups, for frying
For Paprika Honey Mustard Dip: (YIELD: 3/4 cup)
½ cup mayonnaise
½ cup yellow mustard, prepared
½ cup honey
1 tbsp grain mustard
1 tbsp distilled white vinegar
¹₄ tsp paprika
salt, to taste
ground black pepper, to taste
```

Directions

Instructions

In a large mixing bowl, whisk together the egg, buttermilk, and garlic.

Add the chicken and toss to combine.

Cover, and set aside in a chilled area. Allow it to marinate

for at least an hour or up to 4 hours.

For the sauce:

Combine all the ingredients together in a mixing bowl. Whisk until evenly incorporated.

Season with salt and pepper. Adjust accordingly and set aside.

Preheat your oil ready for deep frying then prepare a basket lined with paper towels.

In a bowl, combine flour, breadcrumbs, salt, and baking powder for the breading.

Drain the chicken from the liquid mixture and coat it with the breadcrumb mix.

Deep fry for roughly 5 to 7 minutes until the juices run clear and the breading is golden brown.

Drain well onto your basket. Serve with roughly $\frac{1}{4}$ cup per serving of your prepared sauce.