

# CopyCat Arby's Buffalo Chicken Sandwich

## Ingredients

2 large boneless skinless chicken breasts  
1 cup all-purpose flour  
1 teaspoon salt  
 $\frac{1}{2}$  teaspoon ground black pepper  
1 cup buttermilk  
vegetable oil for frying  
 $\frac{1}{2}$  cup Frank's Red Hot sauce  
 $\frac{1}{4}$  cup melted butter  
1 dash Worcestershire sauce  
4 hamburger buns  
2 tablespoons peppercorn ranch salad dressing with Parmesan  
 $\frac{1}{2}$  cup shredded iceberg lettuce

## Directions

Place the chicken in a zip top bag, and use a meat mallet to gently pound the chicken to a uniform thickness of about 1/2 inch. If the chicken is 1 inch thick take a knife and cut the breast horizontally instead.

Place the flour, salt, and ground black pepper in a pie plate. Add about 3 tablespoons of the buttermilk and stir. This will make a coating on the chicken with some extra crispy bits that your sauce can hold onto. The coating will look a little shaggy.

Place the remaining buttermilk into another pie plate.

Pat the chicken dry, dip it into the buttermilk, and shake off the excess.

Flip the chicken into the seasoned flour, coating both sides.

Shake off the excess.

Place the chicken on a wire rack to rest for about 5 minutes.

While the chicken is resting, add vegetable oil to a heavy-bottomed pot until it is 3 inches deep. Heat the oil to 350°F over medium-high heat.

Slowly place the chicken into the hot oil, 2 or 3 pieces at a time. Cook for 4 to 5 minutes. If your chicken is large it will need to cook a little longer. You can test with a meat thermometer make sure the internal temperature is 165°F.

When the chicken is done, place it on a clean wire rack as you continue to cook the remaining chicken.

While the chicken is cooking, make the Buffalo sauce by placing the Frank's Red Hot Sauce, butter, and Worcestershire sauce in a small pan over medium heat. Cook until the butter is melted, whisking the sauce from time to time.

To toast the buns, spread a small amount of softened butter on the inside of the buns and place them under the broiler until they are golden brown.

To assemble the sandwiches, spread about 1/2 tablespoon of peppercorn ranch onto each bottom bun. Top with shredded lettuce.

Place the chicken in a bowl and drizzle the Buffalo sauce onto the chicken. Toss to coat the chicken with the sauce.

Place the Buffalo chicken on top of the lettuce, cover it with the top bun, and get ready for a delicious messy sandwich!