

CopyCat Arby's Chicken Bacon Swiss Sandwich

Ingredients

2 boneless skinless chicken breasts
1 cup flour
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon ground black pepper
 $\frac{1}{2}$ teaspoon garlic powder
 $\frac{1}{2}$ teaspoon onion powder
 $\frac{1}{2}$ teaspoon paprika
2 eggs
Oil (for frying)

Honey Mustard Sauce:

5 tablespoons honey
3 tablespoons Dijon mustard
2 tablespoons of rice wine vinegar

Additional Ingredients:

2 sesame seed hamburger buns
butter (for spreading)
2 slices Swiss cheese
4 slices peppered bacon

Directions

In a bowl combine honey, Dijon mustard and rice wine vinegar. Set aside.

Heat a large skillet to medium heat. Add the bacon and cook until browned and crispy, turning at least once. Drain on a plate lined with paper towels. If you want to know how to cook bacon in the microwave or oven, see my tutorial on how to cook crispy bacon.

Beat the eggs in a bowl. In a shallow plate or pie dish combine flour, salt, pepper, garlic powder, onion powder, and paprika. Roll the chicken first in the flour, then dip in the egg and then roll in the flour again. Repeat with the remaining chicken breast.

Heat oil in a deep-fryer to 375 degrees F. Cook the chicken breasts one at a time in the hot oil for about 10 minutes or until fully cooked (the internal temperature has reached 165 degrees F.). Drain on a plate lined with paper towels. Top each chicken breast with a slice of Swiss cheese.

Heat a large skillet to medium heat. Split the buns in half. Spread a thin layer of butter onto the cut side of each bun. Place into the skillet butter-side-down and cook until browned on the bottom. Remove from the skillet.

To make the sandwiches. Spread a thin layer of honey mustard onto the top of the bottom half of each bun. Top with a cooked chicken breast. Add 2 slices of the bacon onto the chicken. Spread an additional layer of honey mustard onto the bottom of the top half of the bun. Place onto the sandwich, honey mustard side down.