

CopyCat Burger King BK Royal Crispy Chicken Sandwich

Ingredients

Chicken Sandwich:

4 boneless skinless chicken breast cutlets trimmed to fit the buns

1 cup all-purpose flour

1 tablespoon paprika

1 teaspoon garlic powder

1 teaspoon onion powder

1 teaspoon salt

1/2 teaspoon black pepper

1 cup buttermilk

2 eggs

vegetable oil for frying

4 hamburger buns toasted

Optional Toppings

8 lettuce leaves

4 tomato slices

4 tablespoon homemade BK Royal Sauce, mayonnaise, or your choice of sauce

BK Royal Sauce:

3/4 cup mayonnaise

1 tablespoon ketchup

1 teaspoon Dijon mustard

1 teaspoon dill relish or finely chopped pickles

1/2 teaspoon Worcestershire sauce

1/2 teaspoon garlic powder

1/2 teaspoon onion powder

1/2 teaspoon paprika

salt and pepper to taste

Directions

Chicken Sandwich:

In a shallow dish, combine the all-purpose flour, paprika, garlic powder, onion powder, salt, and black pepper. Mix well.

In another shallow dish, whisk together the buttermilk and eggs.

Dip each chicken breast into the buttermilk mixture, then dredge in the flour mixture, coating it evenly. Shake off any excess flour.

Heat the vegetable oil in a large skillet over medium-high heat until it reaches 350 degrees Fahrenheit, checking with a cooking thermometer. Once the oil is at the correct temperature, carefully add the chicken cutlets and fry them for 4 to 5 minutes on each side, or until they are golden brown and cooked through.

After frying, remove the chicken from the skillet and let it drain on a wire rack or paper towels.

Spread BK Royal Sauce or mayonnaise on the bottom half of each toasted bun.

Place the fried chicken on the buns, then top with tomato slices, and lettuce as desired.

Place the top halves of the buns on the sandwiches and serve immediately.

BK Royal Sauce:

In a bowl, combine the mayonnaise, ketchup, and Dijon mustard. Mix until well blended.

Stir in the relish or chopped pickles and Worcestershire sauce.

Add the garlic powder, onion powder, paprika, and cayenne pepper if using. Mix thoroughly to ensure all the spices are well distributed.

Taste and season with salt and pepper as needed.

Cover and refrigerate for at least 30 minutes to allow the flavors to blend together.