

CopyCat Burger King Chicken Fries

Ingredients

1 pound boneless skinless Chicken Breast
1/2 cup Zatarain's Dry Mix for coating meats
1/2 cup Flour
1 Egg
1 tablespoon Water
Oil for frying
Various dipping sauces, such as barbecue sauce, honey mustard or ranch, dressing for serving.

Directions

Butterfly the chicken breasts. Then cut them down the middle to separate the breast halves.

Next cut into the shape of chicken fries with meat scissors or a knife.

Put flour and Fish Fri into separate resealable plastic bags.

Lightly beat the egg with one tablespoon water. Shake four chicken fries at a time in the flour, shake off the excess, dip in egg wash.

Shake off the excess, then shake in Fish Fry. Place the chicken fries on a plate to reserve for frying.

Heat one inch of oil in a skillet to medium hot. Fry chicken fries in batches so they do not touch, turning, until they are golden brown.

Drain chicken fries on paper towels and serve with dipping sauce of your choice.