

CopyCat Chick-fil-A Chicken Sandwich

Ingredients

4 boneless skinless chicken breasts

Marinade:

2 cups water

2 cubes chicken bouillon

1/4 teaspoon seasoned salt

Chicken batter:

1 cup all-purpose flour

1 1/2 cups finely crushed saltine cracker crumbs

2 teaspoons powdered sugar

1/4 teaspoon paprika

Sandwich Ingredients:

4 hamburger buns

8 dill pickles

2 tablespoons butter

peanut oil for frying You can use vegetable oil

Directions

Chicken Marinade Instructions:

Place cool water in a bowl add 1/4 teaspoon seasoned salt, and dissolve bouillon cubes in the mixture. Place chicken breast in water, mix, cover, and place in the refrigerator for 12 hours or the next day.

Chicken Batter Instructions:

Pour off chicken marinade and discard, you can not use it again.

In a shallow dish combine all-purpose flour, cracker crumbs, powdered sugar, and paprika. Stir to combine.

Shake off excess marinade and dredge chicken into the seasoned flour mixture.

Rest the breaded chicken breast on a wire rack and allow them to rest for a few minutes.

Cooking the chicken:

Heat oil to 350 degrees in a deep fryer, large pot or a frying pan. If you are using a large pot, add enough oil so the oil is 4 inches deep.

Cook the chicken for 7 to 8 minutes or until the chicken has browned and has an internal temperature of 165 degrees. Drain the chicken on a clean wire rack.

Assemble the sandwiches:

Melt the butter, and brush the butter on the hamburger buns. Lay one crispy chicken breast down on each hamburger bottom.

Top with 2 dill pickle chips, then the top bun.