

CopyCat Chick-fil-a Chicken Strips

Ingredients

1 -1.5 pounds chicken tenders
1 cup dill pickle juice the liquid off dill pickles
1 large egg
1/4 cup milk
1 cup all-purpose flour
1 tablespoon confectioner's sugar
1 teaspoon paprika
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon dried basil
1/2 teaspoon garlic powder*
1/2 teaspoon onion powder*
1/2 teaspoon celery powder*
oil for cooking

Directions

Place the chicken tenders in a freezer zip-top bag, add pickle juice and refrigerate at least 4 hours.

Remove from back and pat chicken dry with a paper towel.

Add egg and milk to a small bowl and beat.

Add flour, sugar, paprika, salt, pepper, basil, garlic powder, onion powder and celery powder to another bowl.

Add oil to a large skillet or saute pan to 1/4 in deep. Heat to medium.

Dredge chicken in egg mixture then in flour mixture.

Add chicken to hot oil and cook 4 to 5 minutes per side until

golden brown.

Drain on paper towels and serve hot.