

# 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.