

CopyCat Chick-Fil-A Crispy Chicken Sandwich

Ingredients

4 chicken breast halves
1/2 cup pickle juice
1/4 cup water
1/2 cup milk
1 large egg
oil for frying
4 hamburger buns
Pickle, lettuce, tomato and cheese slices , for topping

For the breading:

1 cup all-purpose flour
3 Tablespoons powdered sugar
1/2 teaspoon paprika
1 teaspoon freshly ground black pepper
1/2 teaspoon chili powder
1/2 teaspoon salt
1/2 teaspoon baking powder
1-2 teaspoons cayenne pepper *optional, for a spicy chicken sandwich

For the Chick-fil-A-sauce:

1/2 cup mayonnaise
1 teaspoon dijon mustard
3 teaspoons yellow mustard
2 teaspoon barbecue sauce (hickory tastes the best)
2 Tablespoons honey
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1 teaspoon lemon juice

Directions

Marinate the chicken: combine the pickle juice and water in a ziplock bag. Add the chicken breast halves and marinate for 30 minutes.

Make the sauce: Make the Chick-fil-A sauce by combining all ingredients in a bowl. Mix well and set aside.

Next, in a large bowl mix the breading ingredients together: flour, powdered sugar, paprika, black pepper, chili powder, salt, and baking powder.

In another bowl mix the milk, and egg.

Add 2-3 cups of oil to a large saucepan and heat oil to about 350 degrees F.

Coat the chicken: Dip the marinated chicken into the egg mixture, and then coat in the flour breading mixture. Now "double-dip" by repeating this step and dipping that same chicken tender back into the egg mixture and then back into the flour again!

Pan fry: Place chicken in hot oil and fry for 3-4 minutes on each side. Remove to paper towel to dry.

Assemble Sandwich: Toast the sandwich buns. Grab the Chick-fil-A sauce and smooth it on both sides of the buns. Top with lettuce, cheese, and crispy chicken! Enjoy!