

CopyCat Chick-fil-A Spicy Chicken Sandwich

Ingredients

2 boneless skinless chicken breasts butterflied
2 cups pickle juice total juice from a 32-ounce jar of pickle chips
1 large egg
1/2 cup milk
1 tablespoon hot sauce
1 cup all-purpose flour
2 tablespoons powdered sugar
2 teaspoons salt
1 teaspoon pepper
1 teaspoon paprika
1/2 teaspoon cayenne pepper
peanut oil for frying
2 tablespoons butter
4 brioche hamburger buns
8 hamburger dill pickle chips

Optional Toppings:

4 leaves iceberg or green leaf lettuce
4 tomato slices
4 slices pepper jack cheese

Directions

Place the chicken into a large mixing bowl with pickle juice. Cover and refrigerate for 2 to 3 hours. Then drain the chicken and pat dry.

Set up a dredging station for the chicken: Beat the egg, milk, and hot sauce in a medium bowl. In another medium bowl, Mix the flour, powdered sugar, salt, pepper, paprika, and cayenne pepper in another medium bowl.

Heat the oil to 350°F in a heavy-duty pot over medium heat.

Working one chicken breast at a time, dunk one butterflied chicken breast into the egg mixture and shake off any excess. Then dredge in the flour mixture, covering completely. Immediately place the chicken into the oil and fry for 3 to 4 minutes on each side until golden brown. Then remove from the oil and let drain on paper towels. Repeat this process for each chicken breast. Be sure to fry each chicken breast immediately after dredging.

Butter the cut side of the brioche buns, and toast them cut-side down in a separate skillet over medium-low heat.

Assemble the sandwiches by placing one piece of fried chicken on each bottom bun. Add 2 pickle slices over each piece of chicken and cover with the top bun. You can also make this a deluxe sandwich by adding lettuce, tomato, and pepper jack cheese.