

CopyCat Chick-fil-A Spicy Deluxe Chicken Sandwich

Ingredients

2 boneless skinless chicken breast butterflied
2 cups pickle juice (total juice from 32 oz pickle chips jar)
 $\frac{1}{2}$ cup milk
1 tablespoon hot sauce
1 large egg
1 cup all purpose flour
2 tablespoons powdered sugar
2 teaspoons salt
1 teaspoon pepper
1 teaspoon paprika
 $\frac{1}{2}$ teaspoon cayenne pepper
Peanut oil for frying
4 hamburger brioche buns
2 tablespoons butter
8 hamburger dill pickle chips
4 iceberg or green leaf lettuce leaves
4 tomato slices
4 slices pepper jack cheese

Directions

Add chicken to a large mixing bowl with pickle juice. Cover and place inside the refrigerator for 2 to 3 hours.

When done, drain chicken breast and pat dry.

Add oil to a large stove top pan and allow it to heat up.

In a medium mixing bowl, beat together the milk, egg and hot sauce.

In another medium, shallow bowl, combine all dry ingredients.

Mix well.

When your oil is heated, dunk each butterflied chicken breast into the egg mixture covering well.

Shake off any excess and dunk into flour mixture, covering completely. Work each piece through one at a time.

Carefully drop each piece of chicken into the oil and allow it to fry on either side for 3 to 4 minutes or until the chicken is golden brown. Repeat for each piece.

Add butter and buns to a separate skillet over low-medium heat to toast.

Assemble your sandwich toasted bun first. Top with lettuce, tomato, chicken breast, pepper jack cheese, pickle, and top bun.