

CopyCat Chili's Boneless Buffalo Wings

Ingredients

2 boneless skinless chicken breasts

2 cups flour

3 tsp salt

1 tsp black pepper

1/2 tsp cayenne

1/2 tsp paprika

1 egg

1 c milk

1/2 cup Frank's Buffalo Sauce

2 Tbsp butter

if you are not using the air fryer you will need about 5 cups of vegetable oil for deep fryer

Directions

Preheat Air Fryer for 4 minutes. Or Preheat deep fryer to 360F

In a bowl combine flour and all spices.

In a separate bowl whisk together egg and milk.

Cut chicken into 2 in pieces.

Dip chicken pieces into egg/milk mix and then into flour mix.

Repeat step 5 so chicken is double coated.

Cook in Air Fryer for 23 minutes, flipping chicken after about 15 minutes. (Cook in deep fryer for 5-6 minutes)

Let chicken rest on a plate while you make sauce.

Combine hot sauce and butter in a microwave safe bowl and cook for 30 sec increments, stirring in between until butter is

completely melted.

Place chicken in a ziplock bag or container with lid and pour sauce over chicken. Shake until chicken is fully coated.

Serve with ranch (or bleu cheese) dressing and celery sticks