

CopyCat Hooters Chicken Sandwich

Ingredients

4 boneless, skinless chicken breasts
1/2 cup all-purpose flour
1 tsp paprika
1 tsp garlic powder
1 tsp salt
1/2 tsp black pepper
1/2 tsp cayenne pepper
1/2 cup buttermilk
1 egg
vegetable oil for frying
4 brioche buns
4 lettuce leaves
4 tomato slices
8 pickle slices
mayonnaise
hot sauce

Directions

Preheat your oven to 200°F.

Mix flour, paprika, garlic powder, salt, black pepper, and cayenne pepper in a shallow dish.

In another shallow bowl, whisk together buttermilk and egg.

Dip each chicken breast into the flour mixture, then the buttermilk mixture, then again into the flour mixture.

Heat about an inch of vegetable oil in a large skillet over medium-high heat until it reaches 350°F.

Fry chicken breasts for 6-8 minutes per side or until golden

brown and cooked through.

Assemble the sandwiches: Spread mayonnaise on the buns and top each with a lettuce leaf, tomato slice, two pickle slices, and fried chicken breast. Drizzle with hot sauce if desired.

Serve immediately and enjoy!