

CopyCat Hooters Chicken Tenders

Ingredients

1 pound chicken tenders
1 cup all-purpose flour
1 tablespoon paprika
1 tablespoon garlic powder
1 tablespoon black pepper
1 tablespoon cayenne pepper
1 teaspoon salt
2 eggs
1/4 cup milk
Vegetable oil for frying

Directions

In a bowl, mix together the flour, paprika, garlic powder, black pepper, cayenne pepper, and salt.

In another bowl, whisk together the eggs and milk.

Dip each chicken tender in the flour mixture, then in the egg mixture, and then again in the flour mixture.

Heat the vegetable oil in a deep fryer or large pot to 375°F.

Fry the chicken tenders in batches until golden brown and crispy, about 5-6 minutes per batch.

Drain the chicken tenders on paper towels and serve hot.