CopyCat McDonald's Chicken Sandwich

Ingredients

McChicken Sauce:
1/4 cup mayonnaise
1 dash onion powder

McChicken Sandwich:
1 egg
1 cup water
1/2 cup all-purpose flour
1/2 cup dry tempura mix
2 tablespoons yellow corn meal
2 teaspoons salt
1 teaspoon onion powder
1/2 teaspoon MSG (e.g., Accent)
1/4 teaspoon black pepper
1/8 teaspoon garlic powder
4 chicken breast filets
4 sesame seed hamburger buns
1 cup chopped iceberg lettuce
4 slices tomato

Directions

Prepare the McChicken sauce by mixing the mayonnaise and onion powder together. Refrigerate the sauce until ready to serve.

Combine the egg and water in a shallow dish and whisk until smooth.

Combine the flour, tempura mix, corn meal, salt, onion powder, MSG, pepper, and garlic powder in a large zip-top plastic bag.

Pound each chicken piece with a meat mallet or rolling pin

until it is 1/4-inch thick. Trim the chicken so it is a round patty. Place the chicken in the zip-top bag. Seal the bag and shake to coat the chicken pieces in the flour mixture.

Remove each piece of chicken and shake off any excess flour. Coat each chicken patty in the egg mixture, letting any excess drip off. Return the chicken pieces to the zip-top bag. Shake the bag again to coat the chicken in the flour mixture.

Place the sealed bag in the freezer for one hour. Cover and refrigerate the egg mixture.

Heat oil in a deep fryer to 375 degrees F.

Remove the chicken from the zip-top bag and repeat the flouring process (dip the chicken in the egg mixture and then finally again in the flour).

Place the coated chicken pieces in the hot oil (in batches if needed) and fry for 10-12 minutes or until the chicken is brown and crispy.

While the chicken is frying, place the hamburger buns cut side down in a skillet over medium-high heat. Cook until lightly toasted.

Spread the cut side of the top bun with the reserved McChicken sauce. Top with 1/4 cup of the lettuce and 1 slice of tomato. Top the tomato with the fried chicken patty. Place the bottom bun on the chicken patty and invert the chicken sandwich onto a serving plate. Serve immediately.