

CopyCat Popeyes Popcorn Shrimp and Chicken

Ingredients

1/2 pound Shrimp peeled, deveined and tails removed
2 boneless skinless Chicken Breasts cut into bite-sized pieces
6 cups Vegetable Oil for frying
2/3 cup All-Purpose Flour
1 tablespoon Salt
2 tablespoons freshly ground White Pepper to taste
1 teaspoon Cayenne Pepper to taste
2 teaspoons Paprika to taste
3 Eggs
Cajun Seasoning store bought or homemade, to taste

Directions

Pour oil into a deep fryer or a large deep cast iron skillet.

Heat fryer to medium or place skillet over medium heat on the stove top and heat to 350°F.

In a medium bowl, combine flour, salt, white pepper, cayenne pepper and paprika in a bowl.

In another bowl, add eggs. Beat with a blender or whisk until well blended.

When oil is hot, dip a piece of shrimp and chicken into eggs.

Move to the flour bowl and coat generously with the flour mixture.

Drop into the hot oil. Repeat with more pieces but do not crowd the fryer.

Fry for 15 to 25 minutes or until pieces are a dark golden

brown.

Remove from oil and place on a paper towel-covered plate to drain. Keep warm.

Repeat with the rest of the shrimp and chicken pieces until all are fried.

Dust pieces with Cajun seasoning, to taste.

Serve warm.