

CopyCat Red Robin California Chicken Burger

Ingredients

5 oz chicken breast fillets, (4 pcs), butterflied and lightly flattened

1 cup buttermilk, or yogurt

1 cup breadcrumbs, homemade or store-bought

½ cup all purpose flour

5 tbsp vegetable oil, plus more as needed

1 tbsp paprika

2 tsp garlic powder

2 tsp onion powder

Salt and ground black pepper, to season

Chicken Burger Assembly:

hamburger buns

iceberg lettuce, shredded

tomatoes, sliced into rings

whole dill pickles, sliced into chips

guacamole

mayonnaise

bacon, crispy

Monterey jack cheese, or provolone cheese, grated

Directions

In a mixing bowl, combine buttermilk or yogurt, paprika, and garlic and onion powders. Season with salt and pepper, then whisk to evenly incorporate. Set aside.

Prepare the flour and breadcrumbs into separate mixing bowls for your breading station.

Dredge the chicken in flour, dip in spiced buttermilk or yogurt, then coat in breadcrumbs.

Heat up your oil in a wide skillet over medium-low heat. Add the chicken and shallow fry for roughly 5 to 8 minutes per side or until golden brown on all sides. Set aside.

Slice your burger buns in half, then sprinkle roughly 2 ounces of cheese on both halves.

Toast until cheese has melted, then start assembling your sandwich.

To assemble:

Spread roughly 2 tablespoons of mayonnaise on both sides of the burger buns.

Place the chicken fillet at the bottom bun, then spread roughly 2 tablespoons of guacamole.

Add roughly 2 ounces of tomatoes, $\frac{1}{4}$ ounce of lettuce, 1 ounce of dill pickles, 2 ounces or 2 pieces of bacon rashers, then cover with the top bun.

You may also use a skewer to hold the sandwich in place. Repeat until you have assembled 4 sandwiches.