

CopyCat Red Robin Clucks And Fries

Ingredients

1 lb potatoes, cut into wedges
2 tbsp olive oil
1 tsp paprika
1 tsp garlic powder
 $\frac{1}{2}$ tsp chili powder
1 tsp onion powder
1 lb chicken tenders
1 cup all-purpose flour
3 whole eggs
1 tbsp salt
 $\frac{1}{2}$ tbsp red pepper flakes
 $\frac{1}{2}$ tbsp ground black pepper
 $\frac{1}{4}$ cup milk
2 cups canola oil, for frying, add more as needed

To Serve:

3 tbsp ranch dressing
 $\frac{1}{2}$ tsp parsley, chopped

Directions

Preheat the oven to 450 degrees F.

In a large bowl, place the potato slices and drizzle with olive oil. Sprinkle them with paprika, garlic, chili powder, and onion powder. Toss to combine.

Transfer to a baking sheet, and spread into one even layer.

Bake in the oven for 45 minutes.

Heat the canola oil until hot in a large skillet.

In a shallow dish, mix together the flour, red pepper flakes, salt, and black pepper.

In another bowl, whisk together the eggs with milk.

Generously coat each chicken tender in the flour mixture, dip in egg, then return to the flour.

Fry until golden brown.

Serve with potato wedges, ranch dressing, and parsley.