

# CopyCat Texas Roadhouse Chicken Critters

## Ingredients

1 pound of boneless, skinless chicken tenderloins  
1 cup of all-purpose flour  
2 tbsp of paprika  
1 tbsp of salt  
1 tbsp of garlic powder  
1 tbsp of onion powder  
1 tsp of cayenne pepper  
2 eggs, beaten  
1/2 cup of milk  
Vegetable oil, for frying

## Directions

Cut chicken tenderloins into bite-sized pieces.

In a shallow dish, combine flour, paprika, salt, garlic powder, onion powder, and cayenne pepper.

In another shallow dish, whisk together eggs and milk.

Dip chicken pieces in egg mixture, then coat in seasoned flour.

Heat vegetable oil in a large skillet over medium-high heat.

Fry chicken pieces in batches, flipping once, until golden brown and cooked through.

Drain on paper towels and serve hot.