

CopyCat The Cheesecake Factory Chicken Strips

Ingredients

1 cup all-purpose flour
1 cup bread crumbs
salt and ground black pepper, to taste
1½ tsp garlic powder
1½ tsp onion powder
1 cup buttermilk
½ cup honey
½ cup ranch dressing, plus extra to serve
1½ lb chicken breast , skinless & boneless, cut into strips
vegetable oil, for deep-frying

To Serve:

Fruit slices & chips

Directions

Mix the garlic & onion powders, honey, ranch dressing, & buttermilk until well combined.

Marinate the chicken strips into the prepared mixture for at least 3 hours, best if overnight.

In a large bowl, mix the flour, crumbs, salt, & pepper.

Slightly drain the chicken from the marinade, & coat the chicken breasts in the mixture. Ensure that the chicken is at room temperature before doing this.

Deep fry the breasts in 375 degrees F oil for about 1 to 2 minutes or until they become golden brown.

Best served with $\frac{2}{3}$ cup of fries, $\frac{1}{2}$ cup mixed fruits, & 3 tbsp ranch dressing.