

# 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.