

CopyCat Wendy's Spicy Chicken Sandwich

Ingredients

2 tsp. paprika
1 tsp. cayenne pepper
1 tsp. onion salt
1 tsp. celery salt
1 tsp. sugar
1/3 c. cornstarch
2 eggs, well beaten
2 chicken breasts, sliced half wise to create 4 pieces
1 c. light olive oil or canola oil for frying

Directions

In a large saucepan, heat oil over medium high heat.

While the oil is heating, combine cornstarch and all other spices in a shallow dish, stirring together until well mixed.

Pour well beaten eggs into a second shallow dish.

Coat chicken pieces thoroughly with the cornstarch/spice mixture.

Dip both sides into the egg mixture, then transfer immediately to hot oil and pan fry on both sides until cooked through (about 2-3 minutes per side).

Remove from oil, placing cooked chicken on a paper towel momentarily to drain excess oil from the sandwich.

Serve on hamburger buns with mayonnaise and lettuce. Enjoy!