

Popeye's Fried Chicken Sandwich

Ingredients:

For the chicken marinade

- 2 boneless skinless chicken breasts
- 1 cup buttermilk
- 1 teaspoon EACH paprika, garlic powder, black pepper, salt

For Breading

- 1 cup flour
- ½ cup corn starch
- 1 tablespoon EACH paprika, garlic powder, onion powder, cayenne pepper (for spicy)
- 1 teaspoon EACH salt & pepper

Spicy mayo

- ½ cup mayo
- 1 teaspoon hot sauce
- 1 teaspoon paprika or cajun or taco seasoning
- 1/2 tsp garlic powder

To assemble

- 4 medium-sized brioche buns
- Mayonnaise
- Sliced pickles
- 3-4 cups canola oil for frying

Instructions:

To Marinate Chicken

Pound chicken breasts in between two pieces of parchment paper or plastic wrap. Cut each chicken breast in half crosswise to make 2 small pieces of chicken about the same size as the bun

In a large bowl, buttermilk, paprika, garlic powder, salt & black pepper. Add the chicken to the mix and place in the fridge to marinate up to 24 hours or use right away.

To Cook Chicken

Heat oil in a large heavy-duty skillet or pot on medium temperature or until the temperature reaches 350F.



In a medium shallow bowl, whisk the flour, cornstarch, and spices. Drizzle 2-3 tablespoons of the buttermilk batter into the flour mixture and mix it through with a fork.

Working with 1 piece at a time, dredge chicken the flour mixture and press flour on the top chicken to form a thick crust. Transfer chicken to hot oil and fry for 3-5 minutes per side or until the outside is crispy and golden and the internal temperature reaches 165F.

To Assemble

Melt 1 tablespoon butter in a large saucepan and toast buns face down until golden and crisp. Whisk all the ingredients for the mayo in a small bowl and spread a generous layer of mayo on each bun. Top with pickles and chicken. Enjoy hot! Serve over noodles or mashed potatoes.