



# Wonder® Classic Fried Chicken Sandwich

 bethbierema

 Prep Time: 15 mins | Cook Time: 30 mins | Total Time: 45 mins

## Ingredients

### For Coleslaw:

- ½ cup mayonnaise
- 2 tbsp white vinegar
- ½ tbsp sugar
- ¼ tsp salt
- 4 cups thinly shredded cabbage

### For Spicy Mayo:

- ¾ cup mayonnaise
- 1 tbsp hot sauce, plus more to taste
- 1 tsp smoked paprika
- Salt, to taste

### Dry Ingredients for Chicken:

- 3 cups all-purpose flour
- 2.5 tsp salt
- 2 tsp garlic powder
- 1 ½ tsp smoked paprika
- ½ tsp pepper

### Wet Ingredients for Chicken:

- 2 cups buttermilk
- 2 tsp salt
- 2 tsp garlic powder

### For Chicken Frying:

- 4 boneless skinless butterflied chicken breasts
- Neutral cooking oil

### For Sandwich:

- 8 slices Wonder® White Bread, toasted
- Bread & Butter pickles



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## How to Make

- 1. For Slaw:** Mix together mayonnaise, white vinegar, sugar, and salt until combined. Add coleslaw and toss to coat. Cover and set in the fridge.
- 2. For Spicy Mayo:** Whisk together all ingredients in a bowl.
- 3. For Chicken:** combine dry ingredients for chicken in a shallow bowl. In a separate shallow bowl, combine wet ingredients for chicken.
4. Using one hand for wet things, and one for dry, work with 1 piece of chicken at a time. Add chicken to flour and press to coat.
5. Shake off excess and dip into buttermilk mixture, allowing the excess to drip back into the bowl.
6. Add chicken back to the flour mixture and press to coat then shake off excess. Place chicken on a baking sheet with a rack. Do not pile on top of each other.
- 7. For Frying:** fill a cast iron pan or pot halfway with neutral oil. Heat oil to 350F or until a droplet of water sizzles across the surface.
8. Using tongs, drop chicken away from you to prevent oil splattering. Fry on one side for 5 minutes, flip and fry for an additional 3 minutes on the other side or until golden brown with an internal temperature of 165F.
9. Using the tongs, remove chicken out of the oil and place on a sheet tray with a rack on top to cool slightly. Repeat with remaining chicken pieces.
- 10. For Assembly:** top bottom toasted slice with slaw, then chicken, pickle slices, spicy mayo and the top toasted slice. Enjoy!