

FRIED CHICKEN SANDWICH

Servings: Up to 6

Cooking Time: 35 Minutes

INGREDIENTS

- Farmer Focus Boneless, Skinless Chicken Breast
- Salt & Pepper

Spicy Mayo

- 1/2 cup mayo
- 1/4 teaspoon cayenne
- 1/2 teaspoon chili powder
- 2 tablespoons Franks hot sauce

Slaw

- 2 cups green cabbage
- 1/2 cup red cabbage (optional)
- 1 carrot, julienned
- juice of 1 lime
- 1 tablespoon bread and butter pickle juice
- 1/4 teaspoon sea salt plus more to taste

Breading

- Canola oil
- 1 cup all-purpose flour
- 3 tablespoons cornstarch
- 1 teaspoon ground cayenne
- 1/2 teaspoon garlic powder
- 1/2 teaspoon pepper
- 1 1/2 teaspoons sea salt
- 1 cup buttermilk
- 2 tablespoons hot sauce

Developed By: Brooklyn Supper



DIRECTIONS

1. Working ahead, slice the chicken into 4 1/2-ounce portions and sprinkle on both sides with sea salt and pepper. (Diagonal, across-the-grain cuts can help to thin out thicker sections of meat.)
2. Set chicken on the counter 30 minutes ahead to come to room temperature.
3. Prep the slaw by tossing to combine all ingredients and chill. For the mayo, stir to combine all ingredients, cover, and chill.
4. Heat oven to 200 degrees F and set a wire rack on a baking sheet inside.
5. Set a large cast iron skillet over medium heat. Fill skillet halfway with canola oil and heat to 350 degrees F.
6. In a wide, shallow bowl, stir to combine flour, cornstarch, spices, and sea salt. In a mixing bowl, stir buttermilk with the hot sauce.
7. To fry, dip the chicken breast in buttermilk, then dredge in flour on both sides, then dip in buttermilk again, and dredge again, shaking off excess batter. Carefully set the chicken in the hot oil. Working in batches of 3 - 4 at a time, fry the chicken, turning once, for 8 - 12 minutes total, or until an instant-read thermometer reads 365 degrees F. Keep cooked chicken on a baking sheet in the oven.
8. Serve fried chicken on toasted brioche buns with spicy mayo, slaw, and butter pickles.