

KFC-Style Chicken Sandwich

25–35 Min

Ingredients 4 Portions

= Kotányi Produkte

For the chicken:

400 g	Boneless chicken thighs
200 ml	Yogurt
0.5 tsp	Garlic Granules
0.5 tsp	Paprika, Smoked
0.5 tsp	Himalayan Salt
1 pack	Crispy breading mix, cornflakes
	Oil, for frying

For the sauce:

80 g	Mayonnaise
2	Garlic cloves, finely grated
1 tsp	Mustard
1 tsp	Lemon juice

For the sandwich:

4	Burger buns
	Butter, for brushing
4 slices	Cheese
2	Pickles, sliced

Preparation

1. In a bowl, mix the yogurt and spices. Add the chicken thighs, coat well and refrigerate for 5 minutes.
2. Heat the oil in a deep pan or pot to 170 °C. In a separate bowl, mix all sauce ingredients. Cut the buns in half, brush with butter and toast in a pan for about 1 minute per side.
3. Remove the chicken from the fridge. Lightly drain each piece and coat with Crispy Breading Mix – Cornflakes.
4. Fry for 6–8 minutes until golden brown and crispy. Transfer to a strainer to drain excess oil.
5. Spread a tablespoon of sauce on the bottom bun, add pickles, crispy chicken and cheese, then close with the top bun.