



FUNYUNS® FLAMIN' HOT® Chicken Sliders

INGREDIENTS

8 oz (half a 15 ¾-oz bag) FUNYUNS® FLAMIN' HOT® Flavored Onion Flavored Rings

2 cups buttermilk

¾ cup hot sauce, divided

1 tsp salt, divided

1 tsp black pepper, divided

½ tsp garlic powder

4 boneless skinless chicken breasts (approx. 2 lbs total), each cut into thirds

1 cup all-purpose flour

Canola oil, for frying

12 slider buns, split

⅓ cup mayonnaise

24 slices pickle



PREP
TIME
15min



COOK
TIME
35min



SERVES
12

HOW TO MAKE

DIRECTIONS

In resealable container, whisk together buttermilk, ½ cup hot sauce, ½ tsp salt, ½ tsp pepper and garlic powder. Add chicken and toss to coat. Cover and refrigerate for at least 4 hours and up to 8 hours.

In food processor, pulse FUNYUNS® FLAMIN' HOT® Onion Flavored Rings until finely crushed and they resemble breadcrumbs. Add flour and remaining salt and remaining pepper; pulse until combined.

Remove chicken from marinade; reserve buttermilk marinade for coating.

Dredge each chicken piece in flour mixture, dip back into buttermilk marinade and dredge in flour mixture. Transfer to parchment paper-lined baking tray. Let stand for 10 minutes (this will help dry out and set the crust for a crispy chicken coating).

Meanwhile, pour enough oil into high-sided skillet to reach 3 inches up sides; heat over medium-heat until shimmering or an instant-read thermometer registers 350°F.

Fry chicken in batches, turning once, for 10 to 15 minutes or until chicken is cooked through, juices run clear and instant-read thermometer registers 165°F when inserted into thickest part of chicken. Transfer to paper towel-lined tray to drain.

Drizzle hot chicken with remaining hot sauce. Assemble chicken in slider buns with mayonnaise and pickles.

PRODUCT

