

## Crispy Chicken & Bacon Sandwich - The Ultimate Crunchy Comfort Food

Crispy Chicken & Bacon Sandwich



**TIME**  
**4 min**

**METHOD**  
**Air fryer**

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### INGREDIENTS

For the Chicken:

- 2 chicken breasts
- 1 cup all-purpose flour
- 1 cup breadcrumbs
- 2 eggs, whisked
- ½ tsp garlic powder
- ½ tsp each salt and black pepper

Oil, for frying

For the Sandwich:

- 4 sandwich buns
- 4 bacon strips, cooked until crispy
- ½ cup cream cheese
- ... cup chopped fresh herbs (parsley, chives, dill, or a mix)
- 1 tbsp lemon juice
- ½ cup arugula or lettuce

Instructions:

? 1. Prep & Season the Chicken:

Pat the chicken breasts dry and slice in half horizontally if thick.

Season both sides with salt, pepper, and garlic powder.

? 2. Bread the Chicken:

Set up a dredging station: Plate 1: flour

Plate 2: whisked eggs

Plate 3: breadcrumbs

Dredge chicken in flour, dip in egg, and coat with breadcrumbs. Press to ensure an even crust.

? 3. Fry Until Crispy:

Heat oil (about ½ inch deep) in a skillet over medium-high heat.

Fry chicken for 3-4 minutes per side until golden and cooked through.

Let drain on paper towels.

? 4. Make the Herb Cream Cheese:

In a small bowl, combine: ½ cup cream cheese  
... cup chopped fresh herbs

Mix until smooth.

? 5. Toast the Buns & Assemble:

Toast buns until golden.

Spread the herb cream cheese on both halves.

## DIRECTIONS

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- ... cup chopped fresh herbs
- 1 tbsp lemon juice
- Mix until smooth.
- ? 5. Toast the Buns & Assemble: Toast buns until golden.
- Spread the herb cream cheese on both halves.
- Layer with: Fried chicken
- Crispy bacon
- Arugula or lettuce
- Top with bun and serve immediately.
- Tips for Success: Use a meat mallet to pound the chicken evenly for even cooking.

21. Add a slice of cheddar, Swiss, or pepper jack for extra indulgence.
22. Want heat? Stir a little hot sauce into the cream cheese or add jalapeños.
23. Swap buns for brioche, ciabatta, or even waffles if you're feeling adventurous.
24. Storage & Make Ahead: Best enjoyed fresh for max crunch.
25. If making ahead, fry the chicken and store it in an airtight container in the fridge for up to 2 days. Reheat in the oven or air fryer before assembling.

### TIPS FOR SUCCESS

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**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-chicken-bacon-sandwich-the-ultimate-crunchy-comfort-food/>