

The Best Vegan Fried "Chicken"; Recipe That Tastes Like KFC

Vegan KFC-Style Fried "Chicken"



OVEN
350°F

TIME
5 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the "Chicken" Substitute:

- 1 block (14 oz) extra-firm tofu, frozen, thawed, and pressed
- 1 cup unsweetened plant-based milk (almond, soy, or oat)
- 1 teaspoon apple cider vinegar
- 1 cup all-purpose flour (or gluten-free flour)
- 1/2 cup cornstarch
- 1 teaspoon baking powder

Seasoning Blend:

- 1 tablespoon paprika
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 1 teaspoon dried thyme
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon white pepper
- 1/2 teaspoon celery salt
- 1/2 teaspoon ground mustard
- 1/4 teaspoon cayenne pepper

For Frying:

- Vegetable oil for deep frying

DIRECTIONS

1. Prepare the : Tofu Freeze tofu overnight. Thaw, press out excess water, then tear into bite-sized chunks to mimic chicken pieces.
2. Make the : Vegan Buttermilk Mix plant-based milk with apple cider vinegar. Let sit for 5 minutes to curdle.
3. Create the : Coating In a large bowl, whisk together the flour, cornstarch, baking powder, and all spices.
4. Dredge and : Double Dip Dip tofu in buttermilk, dredge in seasoned flour, then repeat for a thicker, crunchier crust.
5. Heat the : Oil Bring oil to 350°F (175°C) in a deep fryer or heavy-bottomed pot.
6. Fry the : Tofu Fry pieces in batches, about 3-4 minutes per side, until golden and crispy. Don't overcrowd the pan.
7. Drain and : Serve Let fried tofu rest on paper towels to remove excess oil. Serve immediately.

SWAPS & NOTES

Tofu : Freezing and thawing gives tofu a meatier texture, but you can also use soy curls or seitan for variety.

Milk : Any unsweetened plant-based milk works.

Gluten-Free : Use a 1:1 gluten-free flour blend to make this recipe celiac-friendly.

Spice Heat : Adjust the cayenne pepper to suit your spice tolerance.

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

Original recipe: <https://chefmaniac.com/the-best-vegan-fried-chicken-recipe-that-tastes-like-kfc/>