

Bacon Loaded Cheesy Fried Chicken Sandwich: The Ultimate Indulgence

Bacon Loaded Cheesy Fried Chicken Sandwich



OVEN
375°F

TIME
6-8 min

TEMP
165°F

METHOD
Air fryer

INGREDIENTS

4 boneless, skinless chicken breasts (about 6-8 oz each)
1 cup all-purpose flour
1 tsp salt
1/2 tsp black pepper
1/2 tsp garlic powder
1/2 tsp paprika
1/4 tsp cayenne pepper (adjust to your spice preference)
2 large eggs
1 cup breadcrumbs (Panko for extra crispiness)
1 cup shredded cheddar cheese
8 slices of bacon, cooked until crispy
4 hamburger buns
1/4 cup mayonnaise
1/4 cup barbecue sauce (your favorite brand)
1 tomato, sliced
Lettuce for topping (butter lettuce or romaine)
Oil for frying (vegetable, canola, or peanut oil)

DIRECTIONS

- 1. Prepare for : Frying:** Begin by pouring enough oil into a deep fryer or large, heavy-bottomed skillet (like a cast iron pan) to reach a depth of about 2-3 inches. Heat the oil to 375°F (190°C). Use a kitchen thermometer to ensure accuracy.
- 2. Set : Up Breeding Stations:** In a shallow dish, combine the all-purpose flour, salt, black pepper, garlic powder, paprika, and cayenne pepper. Whisk to mix thoroughly. In a second shallow dish, beat the eggs. In a third shallow dish, place the breadcrumbs.
- 3. Bread the : Chicken:** Take one chicken breast at a time. First, dredge it in the seasoned flour, ensuring it's fully coated, then shake off any excess. Next, dip it into the beaten eggs, letting any extra egg drip off. Finally, thoroughly coat the chicken breast with the breadcrumbs, pressing gently to adhere. Place the breaded chicken on a plate or wire rack and repeat with the remaining chicken breasts.
- 4. Fry the : Chicken:** Carefully place the breaded chicken breasts into the hot oil, making sure not to overcrowd the skillet (cook in batches if necessary). Fry for approximately 6-8 minutes per side, or until the chicken is golden brown, cooked through, and reaches an internal temperature of 165°F (74°C).
- 5. Drain and : Top with Cheese:** Once cooked, use tongs to remove the chicken from the oil and place it on a paper towel-lined plate to drain any excess oil. Immediately top each hot chicken breast with a generous amount of shredded cheddar cheese.
- 6. Melt the : Cheese:** If your cheese isn't melting quickly from the residual heat, place the cheesy chicken breasts under a broiler for just a few minutes.

(keep a close eye on them!) until the cheese is melted and bubbly.

7. Cook : Bacon and Prepare Sauce: While the chicken is frying (or beforehand), cook the bacon until it's crispy. Place the cooked bacon on a paper towel-lined plate to drain. In a small bowl, mix together the mayonnaise and barbecue sauce until well combined.
8. Toast : Buns: Lightly toast the hamburger buns in a dry skillet or under the broiler until they are golden brown. This adds great texture and prevents the bun from getting soggy.
9. Assemble the : Sandwich: To build your epic sandwich, spread a generous layer of the barbecue mayo on the bottom half of each toasted bun. Place a cheesy fried chicken breast on top. Add two slices of crispy bacon, followed by slices of fresh tomato and a few leaves of lettuce. Crown it with the top bun.
10. Serve: Serve your Bacon Loaded Cheesy Fried Chicken Sandwiches hot and prepare for a truly satisfying meal!

SWAPS & NOTES

Chicken: You can use chicken thighs if you prefer dark meat; adjust frying time accordingly.

For a thicker chicken breast, you might want to pound it slightly to an even thickness for quicker and more even

cooking.

Seasoning: Feel free to adjust the spices to your liking.
A pinch of onion powder or a bit more cayenne can add extra kick.

TIPS FOR SUCCESS

Maintain Oil Temperature: Using a thermometer is crucial for perfectly fried chicken.

Too low, and it will be greasy; too high, and it will burn before cooking through.

Don't Overcrowd: Frying too many pieces at once lowers the oil temperature, leading to soggy chicken.

Pat Chicken Dry: Before breading, pat your chicken breasts completely dry.

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

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