

Cajun Crispy Chicken Sandwich with Garlic Aioli - Bold, Crunchy & Flavor-Packed

Cajun Crispy Chicken Sandwich with Garlic Aioli



Cajun Crispy Chicken Sandwich with Garlic Aioli

- 2 boneless, skinless chicken breasts
- 1 cup buttermilk

@Yummy Dishes

OVEN
350°F

TIME
7 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Chicken:

Boneless, skinless chicken breasts or thighs

Buttermilk (for marinating)

Cajun seasoning

All-purpose flour

Cornstarch (optional, for extra crispiness)

Eggs

Salt and pepper

Oil for frying

For the Garlic Aioli:

Mayonnaise

Garlic, minced

Lemon juice

For Assembly:

Sandwich buns

Lettuce

Tomato slices

Pickles (optional)

DIRECTIONS

1. Marinate the chicken in buttermilk and : Cajun seasoning for at least 1 hour (or overnight for best flavor).
2. In one bowl, mix flour, cornstarch, and additional Cajun seasoning.
3. In another bowl, beat the eggs.
4. Remove chicken from the marinade, dredge in the flour mixture, dip in egg, then coat again in the flour mixture.
5. Heat oil in a deep skillet or fryer to about 350°F (175°C).
6. Fry the chicken until golden brown and cooked through, about 5-7 minutes per side depending on thickness.
7. Transfer to a wire rack to drain.
8. In a small bowl, mix mayonnaise, minced garlic, lemon juice, salt, and pepper to make the aioli.
9. Toast the sandwich buns lightly if desired.
10. Assemble the sandwich with chicken, garlic aioli, lettuce, tomato, and pickles.

SWAPS & NOTES

This sandwich is easy to customize depending on your taste.

Chicken thighs tend to be juicier, while chicken breasts give you a leaner option.

If you want extra crunch, adding a bit of cornstarch to the flour mixture makes a noticeable difference.

For the aioli, fresh garlic gives the best flavor, but you can adjust the amount depending on how bold you want it.

TIPS FOR SUCCESS

The key to a great crispy chicken sandwich is layering the coating properly.

Double dredging (flour -> egg -> flour) helps create that thick, crunchy crust.

Letting the coated chicken rest for a few minutes before frying also helps the coating stick better.

Maintaining the oil temperature is just as important.

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

Original recipe: <https://chefmaniac.com/cajun-crispy-chicken-sandwich-with-garlic-aioli-bold-crunchy-flavor-packed/>