

Quick Fried Chicken Sandwiches: Crispy, Juicy, and Ready in Minutes

4 boneless, skinless chicken breasts



OVEN
375°F

TIME
10 min

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INGREDIENTS

- 4 boneless, skinless chicken breasts
- 1 cup all-purpose flour
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 2 eggs, beaten
- 1 cup breadcrumbs
- 4 hamburger buns
- 4 slices of cheese (optional)
- 4 lettuce leaves (optional)
- 4 tomato slices (optional)
- 4 tablespoons mayonnaise (optional)
- 4 tablespoons BBQ sauce (optional)

DIRECTIONS

1. Start by preparing the chicken breasts. Place them between two sheets of plastic wrap and pound them to an even thickness of about 1/2 inch.
2. In a shallow dish, mix together the flour, garlic powder, paprika, salt, and black pepper.
3. In another shallow dish, beat the eggs.
4. In a third shallow dish, place the breadcrumbs.
5. Coat each chicken breast in the flour mixture, then dip it in the beaten eggs, and finally coat it with breadcrumbs.
6. In a large skillet, heat oil over medium-high heat. Once hot, add the chicken breasts and cook for 4-5 minutes on each side, until golden brown and cooked through.
7. Assemble the sandwiches by placing a chicken breast on a bun, along with any desired toppings such as cheese, lettuce, tomato, mayonnaise, or BBQ sauce.
8. Serve hot and enjoy your quick fried chicken sandwiches!

TIPS FOR SUCCESS

For an extra crispy coating, you can double coat the chicken by dipping it in the egg mixture and breadcrumbs twice.

If you prefer a healthier option, you can bake the chicken instead of frying it.

Simply place the breaded chicken on a baking sheet and bake at 375°F for 20-25 minutes, flipping halfway through.

To add a kick of flavor, you can mix some hot sauce or cayenne pepper into the flour mixture.

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

Original recipe: <https://chefmaniac.com/quick-fried-chicken-sandwiches-crispy-juicy-and-ready-in-minutes/>