

45 minutes (plus marinating time)

Makes 8

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Ingredients

- 2 cups (500ml) buttermilk
- 1 egg
- 4-6 chicken breast fillets
- 1½ cups (225g) flour
- 3 Tbsp (45ml) smoked paprika
- 1 tsp (5ml) dried Italian herbs
- 1 tsp (5ml) dried basil
- 1 Tbsp (15ml) onion powder
- 1 Tbsp (15ml) garlic powder
- 1 Tbsp (15ml) ground ginger
- 1 Tbsp (15ml) mustard powder
- Salt and milled pepper
- Oil for deep-frying
- 8 PnP white burger buns

For serving:

- 3 Tbsp (45ml) spicy mayonnaise
- Shredded lettuce leaves

Method

1. Whisk together buttermilk and egg.
2. Season chicken breast fillets and slice in half horizontally (for thin fillets).
3. Marinate chicken in buttermilk mixture for 20–30 minutes.
4. Mix flour, spices and herbs and season.
5. Remove chicken from marinade and allow excess to drip off.

6. Coat in seasoned flour and shake off excess.
7. Rest on a rack for 15 minutes.
8. Deep-fry for about 10 minutes, or until golden and cooked.
9. Slice open buns, toast and spread spicy mayonnaise on bottom half.
10. Top with chicken and shredded lettuce.
11. Sandwich closed to serve.

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