

FRIED CHICKEN RECIPE

Ingredients for Fried Chicken Breast

- **Chicken breasts:** I used boneless and skinless chicken breasts. It is a lean protein that everyone loves.
- **Seasoning and spices:** For this recipe, I used smoked paprika for a smoky flavor, cayenne pepper for a kick of heat, onion powder, garlic powder, thyme, and white pepper to enhance the taste and flavor, salt and chicken bouillon.
- **Buttermilk:** The acid in the buttermilk helps to tenderize the chicken. It also helps the flour mixture stick to the chicken.
- **Flour, Corn flour (corn starch):**
- **Oil** – use any oil of your choice that has a high smoke point.

How to make Fried Chicken Breast

- **Step 1:** Mix the flour and seasoning
- **Step 2:** Pound the chicken with a mallet and season
- **Step 3:** Mix the wet mixture. The buttermilk, eggs, salt, and pepper
- **Step 4:** Dip chicken in buttermilk mixture and dredge with the flour mixture
- **Step 5:** Fry till golden and crispy.

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