

Award-Winning Pecan-Crusted Nashville Hot Chicken

Yield: 4 min
Total Time: 240 min

Recipe from: <https://www.recipeschoose.com/recipes/award-winning-southern-cornbread-recipe>

Ingredients:

- 2 cups buttermilk
- 1/2 cup pickle brine dill
- 1/4 cup Shurfine Louisiana Style Hot Sauce like louisiana hot sauce or crystal louisiana's Pure Hot Sauce
- 1 tablespoon smoked paprika
- 2 teaspoons salt
- 1 teaspoon ground black pepper coarsely
- 4 boneless skinless chicken breasts ,, about 24 ounces total, pounded to an even thickness
- 1 cup collard greens rinsed, trimmed of center ribs and roughly chopped, and firmly packed
- 1 cup sliced green onions thinly, green parts only, lightly packed
- 1/2 cup dill pickles roughly chopped
- 2/3 cup pecan raw, pieces, toasted
- 1/2 cup water
- 1/4 cup pickle brine dill
- 1/4 cup pecan oil
- 1/8 teaspoon salt
- 1/8 teaspoon ground black pepper coarsely
- 2 cups pecan raw, pieces, toasted
- 1 cup all purpose flour
- 1/8 teaspoon salt
- 1/8 teaspoon ground black pepper coarsely
- 4 large egg whites lightly beaten
- cooking spray
- 2 batches cornbread prepared and cooled, homemade or from 2 store-bought 8.5-ounce box mixes
- 2 cups reduced fat milk
- 2 cups reduced sodium chicken broth
- 8 ounces cheddar cheese reduced fat sharp, freshly grated and brought to room temperature
- 1/8 teaspoon salt
- 1/8 teaspoon ground black pepper coarsely
- 1/2 cup pimientos
- 1 cup pecan oil

- 3 tablespoons cayenne pepper or more if desired
- 2 teaspoons sweet paprika
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1/2 teaspoon chili powder
- 1 1/2 teaspoons salt
- 1/2 teaspoon ground black pepper coarsely
- 2 tablespoons honey
- dill pickle slices

Nutrition:

1. Calories: 1480 calories
2. Carbohydrate: 68 grams
3. Cholesterol: 205 milligrams
4. Fat: 101 grams
5. Fiber: 15 grams
6. Protein: 85 grams
7. SaturatedFat: 22 grams
8. Sodium: 3820 milligrams
9. Sugar: 28 grams

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