

Spicy Chicken Sandwich

Yield: 4 min
Total Time: 260 min

Recipe from: <https://www.recipeschoose.com/recipes/pakistani-spicy-chicken-sandwich-recipe>

Ingredients:

- 4 boneless skinless chicken breasts
- 2 cups buttermilk
- 1 tablespoon Cajun seasoning
- 2 tablespoons hot sauce
- 2 cups self rising flour
- 1 tablespoon cornstarch
- canola oil for frying
- brioche buns
- 2 tablespoons poultry seasoning
- 1 tablespoon Cajun seasoning
- 1 tablespoon onion powder
- 1 teaspoon garlic powder
- 1 teaspoon black pepper
- 1 teaspoon cayenne pepper
- 1 teaspoon accent
- 1/2 teaspoon celery salt
- 1/2 cup mayo Duke's
- 3 tablespoons hot sauce
- 1 tablespoon Cajun seasoning
- 2 teaspoons sweet paprika
- 1 teaspoon onion powder
- 1 teaspoon cayenne pepper

Nutrition:

1. Calories: 720 calories
2. Carbohydrate: 69 grams
3. Cholesterol: 145 milligrams
4. Fat: 25 grams
5. Fiber: 4 grams

6. Protein: 55 grams
 7. SaturatedFat: 5 grams
 8. Sodium: 1810 milligrams
 9. Sugar: 9 grams
-

Thank you for visiting our website. Hope you enjoy Spicy Chicken Sandwich above. You can see more 17 pakistani spicy chicken sandwich recipe You must try them! to get more great cooking ideas.