

Southern Fried Chicken Sandwich

Yield: 6 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-bread-and-butter-pickles-recipe>

Ingredients:

- 1/2 head red cabbage rough chop
- 1/2 head green cabbage rough chop
- 1 whole jalapeno diced
- 2 cloves garlic minced
- 1/4 whole red onion sliced
- 2 whole bread and butter pickles 1/4's, diced
- 2 teaspoons Louisiana Hot Sauce
- 1/4 cup mayo
- 1/4 cup olive oil
- 2 tablespoons apple cider vinegar
- 5 whole chicken breasts
- 3 tablespoons seasoned salt
- 2 cups all purpose flour
- 1 tablespoon cayenne pepper
- 2 tablespoons black pepper
- 2 tablespoons salt
- 2 cups corn oil
- 5 whole wheat buns
- 1 cup mayonnaise
- 2 tablespoons Sriracha sauce

Nutrition:

1. Calories: 1370 calories
2. Carbohydrate: 60 grams
3. Cholesterol: 135 milligrams
4. Fat: 106 grams
5. Fiber: 5 grams

6. Protein: 47 grams
 7. SaturatedFat: 12 grams
 8. Sodium: 3060 milligrams
 9. Sugar: 9 grams
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