

# FUNYUNS® FLAMIN' HOT® Chicken Sliders

## Ingredients

- 8 oz (half a 15 ¾-oz bag) FUNYUNS® FLAMIN' HOT® Flavored Onion Flavored Rings
- 2 cups buttermilk
- ¾ cup hot sauce, divided
- 1 tsp salt, divided
- 1 tsp black pepper, divided
- 1/2 tsp garlic powder
- 4 boneless skinless chicken breasts (approx. 2 lbs total), each cut into thirds
- 1 cup all-purpose flour
- Canola oil, for frying
- 12 slider buns, split
- 1/3 cup mayonnaise
- 24 slices pickle

## How to make it

1. In resealable container, whisk together buttermilk, 1/2 cup hot sauce, 1/2 tsp salt, 1/2 tsp pepper and garlic powder. Add chicken and toss to coat. Cover and refrigerate for at least 4 hours and up to 8 hours.
2. In food processor, pulse FUNYUNS® FLAMIN' HOT® Onion Flavored Rings until finely crushed and they resemble breadcrumbs. Add flour and remaining salt and remaining pepper; pulse until combined.
3. Remove chicken from marinade; reserve buttermilk marinade for coating.
4. Dredge each chicken piece in flour mixture, dip back into buttermilk marinade and dredge in flour mixture. Transfer to parchment paper-lined baking tray. Let stand for 10 minutes (this will help dry out and set the crust for a crispy chicken coating).



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	35 min	50 min	12

## Made with



**FUNYUNS® FLAMIN' HOT® Flavored Onion Flavored Rings**

5. Meanwhile, pour enough oil into high-sided skillet to reach 3 inches up sides; heat over medium-heat until shimmering or an instant-read thermometer registers 350°F.
6. Fry chicken in batches, turning once, for 10 to 15 minutes or until chicken is cooked through, juices run clear and instant-read thermometer registers 165°F when inserted into thickest part of chicken. Transfer to paper towel-lined tray to drain.
7. Drizzle hot chicken with remaining hot sauce. Assemble chicken in slider buns with mayonnaise and pickles.