



## Homemade Chicken Sliders - Chick-fil-A Style

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### Ingredients

For the Chicken Marinade:

- 1 pound Heartland Foods

Chicken Cutlets

- 1 cup dill pickle juice
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

For Frying the Chicken:

- 1 cup all-purpose flour
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- Vegetable oil, for frying

For Assembling the Sliders:

- Soft slider buns
- Sliced dill pickles
- Mayonnaise

### Directions

Marinating the Chicken:

1. In a bowl, combine the pickle juice, paprika, garlic powder, onion powder, salt, and black pepper. Stir well to create the marinade.
2. Place the Heartland Foods Chicken Cutlets in a resealable plastic bag or a shallow dish. Pour the marinade over the chicken, making sure it's fully coated. Seal the bag or cover the dish and refrigerate for at least 2 hours or preferably overnight. The longer it marinates, the more flavorful the chicken will be.

Frying the Chicken:

1. In a shallow dish, whisk together the all-purpose flour, paprika, garlic powder, onion powder, salt, and black pepper to create the coating for the chicken.
2. Remove the marinated chicken from the refrigerator and let it sit at room temperature for about 10 minutes before frying.
3. In a large skillet or frying pan, pour enough vegetable oil to cover the bottom of the pan, about 1/4 inch deep. Heat the oil over medium-high heat until it reaches 350°F (175°C).
4. Take each marinated chicken cutlet and coat it thoroughly in the flour mixture, pressing the flour onto the chicken to adhere well.
5. Carefully place the coated chicken in the hot oil and fry for about 3-4 minutes on each side, or until the chicken is golden brown and cooked through. Ensure the internal temperature of the chicken reaches 165°F (74°C). Fry the chicken in batches to avoid overcrowding the pan.
6. Once fried, transfer the chicken sliders to a plate lined with paper towels to drain any excess oil.

Assembling the Sliders:

1. Spread a dollop of mayonnaise on the bottom half of each soft slider bun.
2. Place a fried chicken cutlet on top of the mayonnaise.
3. Add a couple of sliced dill pickles on top of the chicken.
4. Top with the other half of the slider bun.
5. Serve and Enjoy: