

Nashville Chicken Sliders

# Nashville Chicken Sliders



**Serves 6-8 people**

## Ingredients

- 8 chicken breast tenderloins, lightly flattened and tenderized with a mallet or rolling pin
- 3 eggs
- 4 TBS Tabasco sauce

For the honey-mustard spread:

- $\frac{1}{3}$  cup honey
- $\frac{1}{3}$  cup mustard of your choice

For assembling:

For the breading:

- 1 cup plain panko
- $\frac{1}{2}$  cup cornmeal
- $\frac{1}{2}$  cup flour
- 2 heaping tsp cayenne
- 1 TBS chili powder
- 1 tsp garlic salt
- 1 pinch black pepper

- 8 slider buns
- 8 sliced pepper-jack cheese
- Dill pickles
- Mayonnaise
- Iceburg lettuce

## Preparation

1. Make the marinade: Combine the eggs and Tabasco in a shallow dish, add the chicken breast tenderloins. Set aside.
2. Combine the panko, cornmeal, flour, cayenne, chili powder, salt and pepper in a shallow dish. Whisk together to combine. Dredge the chicken breast in the flour mixture. Check that the oil is hot enough by dropping a sprinkle of flour in. If it sizzles immediately,

you're ready! Gently lay 2 or 3 chicken breasts in the hot oil and fry until the edges are turning dark brown, about 2 and a half minutes per side. Set aside and continue until all the chicken breasts are done.

3. Make the honey mustard sauce: Combine equal parts honey and mustard in a small dish, and set aside.
4. Spread the honey mustard on the bottom bun. Spread mayonnaise on the top, lay the chicken on the bottom, add the pepperjack cheese, some pickles, a little lettuce, and pop the top on! Let's eat!

## Tips

Use a heavy pot for frying!