

Fried Chicken Sliders

with Asiago Cheese & Ranch Dressing

Prep: 15 minutes

Cook: 25 minutes

Total: 40 minutes

Servings: 4

Ingredients

- 1 large Chicken Breast
- ½ cup Bread Crumbs
- ½ cup Half & Half
- 1 Egg
- 1 tsp. Dill
- 1/3 of 48 oz. bottle Crisco Canola Oil
- 1 thick slice of Tomato (*cut into 4 equal pieces*)
- 1 cup Lettuce
- 4 tbsp. Ranch Dressing
- 4 thick slices Asiago Cheese (*about 2" on each side*)
- 4 Mini Slider Buns

Instructions

1. Boil 2 inches water in large pan. Add 1 large organic chicken breast. Cook on high until water is halfway evaporated. Turn heat on medium to low. Brown and remove. Let cool. (*Please note: poaching 1 large breast of chicken will take approximately 15 minutes.*)
2. Preheat oven at 400 degrees F.
3. Preheat canola oil at medium heat in stovetop pan.
4. Cut chicken breast into approximately 12 random sizes (*3 pieces for each slider*).
5. Combine egg, half & half, and dill in small mixing bowl. Whisk.
6. Dip each fully cooked chicken chunk into egg mixture and, on a separate plate, coat evenly with breadcrumbs.
7. Add breaded chicken chunks to hot oil. The chicken is already cooked, so fry for no more than 20 seconds. Remove from oil with draining spoon and place onto paper towel covered plate. Dab dry to remove oil.
8. Add Asiago cheese to each bun. Crisp buns and melt cheese in oven for 4-5 minutes. Remove. Get your lettuce and tomato slices ready.
9. Add 3 chicken chunks to each slider. Add ¼ of thick tomato slice, a few pieces of lettuce, 1 tbsp. ranch dressing, and an optional dash of dill to each slider. Serve immediately.

