

YIELD: 2 SERVINGS

Graham Cracker Fried Chicken

Perfectly crunchy and juicy fried chicken for two.

PREP TIME	COOK TIME	TOTAL TIME
10 minutes	20 minutes	30 minutes

Ingredients

- 2 cups of fry oil (I use peanut oil)
- 5 graham cracker sheets
- 1 teaspoon smoked paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1 egg
- 1 pound chicken tenders
- honey, for drizzling

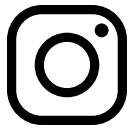
Instructions

1. In an 8-cup saucepan, heat the oil over medium heat. The oil is ready to fry when you drop in a few pieces of graham cracker crumbs, and it immediately starts to sizzle and floats to the surface. If it turns black, it's too hot. Let it cool before proceeding.
2. First, crush the graham crackers in a food processor or plastic bag with a rolling pin. Add the smoked paprika, garlic powder and salt to the graham cracker crumbs, and stir to combine.
3. Beat the egg in a shallow bowl, and have ready on the side.
4. Next, bread the chicken: first dip it in the egg, let the excess drip off, and then roll it in the graham cracker crumbs. Repeat for all chicken fingers.
5. Add only two or three chicken fingers to the hot oil at a time, and fry until golden brown and 165-degrees internally. It should take about 3 minutes per side. Repeat with all of the chicken tenders. You can keep them warm in a 200-degree oven while the rest finish cooking. Always test the internal temperature of chicken before serving.
6. Drizzle with honey and serve.



Nutrition Information: YIELD: 2 SERVING SIZE: 1

Amount Per Serving: CALORIES: 1159 TOTAL FAT: 60g SATURATED FAT: 10g
TRANS FAT: 0g UNSATURATED FAT: 44g CHOLESTEROL: 197mg SODIUM: 2672mg
CARBOHYDRATES: 107g FIBER: 6g SUGAR: 19g PROTEIN: 51g

**Did you make this recipe?**

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CUISINE: American / **CATEGORY:** Breakfast

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