

Baked Nashville Hot Chicken Sandwiches

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Baked Honey Hot Chicken Sandwiches | Spoon Fork Bacon

Ingredients

CHICKEN

- 4 boneless, skinless chicken breasts pounded to 1/2 inch thickness
- 1 1/2 cup buttermilk
- 1 cup all purpose flour
- 1 cup panko breadcrumbs
- 1 tbsp garlic powder
- 1 tsp turmeric
- 1 tsp smoked paprika
- 1 tsp baking powder
- 1 tsp salt
- 1/2 tsp black pepper

HONEY HOT BUTTER

- 1/2 cup unsalted butter (116 sticks) melted and divided
- 1/2 cup honey
- 1 tbsp smoked paprika
- 1 tsp cayenne pepper
- 1/2 tsp salt
- 4 burger buns lightly toasted
- 2 cups shredded iceberg lettuce
- 1/2 cup buttermilk ranch

Process

- Lightly season chicken breasts on both sides with salt and pepper and place in a shallow baking dish.
- Pour buttermilk over chicken, cover with plastic wrap and refrigerate for 2 hours.
- Preheat oven to 425°F.
- In a shallow baking dish combine flour, breadcrumbs, garlic powder, turmeric, smoked paprika, baking powder, salt, and pepper.
- Remove chicken breasts from buttermilk, one at a time, and dredge them in the flour mixture until fully coated, shaking off any excess.
- Transfer coated chicken to a well greased cooling rack placed over a baking sheet, about 1 1/2 inches apart.
- Spoon 1 tablespoon melted butter over each piece of chicken and bake for 20 to 25 minutes or until coating has browned and the chicken has cooked through.
- While chicken is baking, combine remaining 1/2 cup butter, honey, smoked paprika, cayenne pepper, and salt in a small mixing bowl and whisk together.
- Once chicken is done baking, remove from oven and brush spicy-honey butter all over each piece until well coated.
- To assemble: Spread ranch over the bottoms of each bun and top with a piece of honey hot chicken. Top chicken with a handful of shredded lettuce and more ranch. Place top buns over each sandwich and serve.

Nutrition

Servings:

- Calories:
- Fat:
- Carbs:
- Protein: