








DIY Popeyes Buttermilk Fried Chicken Sandwich

Learn how to make Popeyes Buttermilk fried chicken at home. This super crispy and tender recipe tastes 1000x better homemade!

 Course	Dinner
 Cuisine	American
 Keyword	buttermilk, chicken, homemade, popeyes, sandwich
 Prep Time	15 minutes
 Cook Time	15 minutes
 Total Time	30 minutes
 Servings	4 sandwiches



4.85 from 79 votes

Equipment

- Skillet
- Hot Sauce
- Corn Starch

Ingredients

For the chicken marinade

- 2 boneless skinless chicken breasts
- 1 cup buttermilk
- 1 teaspoon EACH paprika garlic powder, black pepper, salt

For Breading

- 1 cup flour
- ½ cup corn starch
- 1 tablespoon EACH paprika garlic powder, onion powder, cayenne pepper (for spicy)
- 1 teaspoon EACH salt & pepper

Spicy mayo

- ½ cup mayo
- 1 teaspoon hot sauce
- 1 teaspoon paprika or cajun or taco seasoning
- 1/2 tsp garlic powder

TO ASSEMBLE

- 4 medium-sized brioche buns
- Mayonnaise
- Sliced pickles
- 3-4 cups canola oil for frying

Instructions

To Marinate Chicken

1. Pound chicken breasts in between two pieces of parchment paper or plastic wrap. Cut each chicken breast in half crosswise to make 2 small pieces of chicken about the same size as the bun (see video below).
2. In a large bowl, buttermilk, paprika, garlic powder, salt & black pepper. Add the chicken to the mix and place in the fridge to marinate up to 24 hours or use right away.

To Cook Chicken

1. Heat oil in a large heavy-duty skillet or pot on medium temperature or until the temperature reaches 350F.
2. In a medium shallow bowl, whisk the flour, cornstarch, and spices. Drizzle 2-3 tablespoons of the buttermilk batter into the flour mixture and mix it through with a fork.

Working with 1 piece at a time, dredge chicken the flour mixture and press flour on the top chicken to form a thick crust. Transfer chicken to hot oil and fry for 3-5 minutes per side or until the outside is crispy and golden and the internal temperature reaches 165F.

To Assemble

1. Melt 1 tablespoon butter in a large saucepan and toast buns face down until golden and crisp. Whisk all the ingredients for the mayo in a small bowl and spread a generous layer of mayo on each bun. Top with pickles and chicken. Enjoy hot!