

# COPYCAT CHICK-FIL-A SANDWICH

yield: 4 SERVINGS   prep time: 45 MINUTES   cook time: 10 MINUTES   total time: 55 MINUTES

*You won't believe how easy this copycat recipe is, and it tastes 100000x better than the original!*  
*You can't beat that!*

## INGREDIENTS:

- 4 hamburger buns, split
- 1 head green leaf lettuce, leaves separated
- 1 beefsteak tomato, sliced
- 20 dill pickle slices

## FOR THE CHICKEN

- 2 boneless, skinless chicken breasts
- 1 cup dill pickle juice
- 1 1/2 cups milk, divided
- 1 cup peanut oil
- 1 large egg
- 1/2 cup all-purpose flour
- 1 tablespoon confectioners' sugar
- Kosher salt and freshly ground black pepper, to taste



## DIRECTIONS:

1. Place a chicken breast on a cutting board. With your hand flat on top of it, carefully slice the chicken in half horizontally. Trim excess fat as needed.
2. In a large shallow baking dish, combine chicken, pickle juice and 1/2 cup milk; marinate for at least 30 minutes. Drain well.
3. Heat peanut oil in a large skillet over medium high heat.
4. In another large shallow baking dish, whisk together remaining 1 cup milk and egg. Stir in chicken to coat and drain excess milk mixture.
5. In a gallon size Ziploc bag or large bowl, combine chicken, flour and confectioners' sugar; season with salt and pepper, to taste.
6. Working in batches, add chicken to the skillet and cook until evenly golden and crispy, about 4-5 minutes. Transfer to a paper towel-lined plate.

7. Serve chicken immediately on burger buns with green leaf lettuce, tomato and pickles.

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