

Buttermilk Fried Chicken Sliders

with Homemade Pickles & Coleslaw

This dish is American fare right down to the flag toothpicks. Tender, white meat, buttermilk fried chicken, Tabasco, zesty homemade pickles, creamy coleslaw and mini American flag toothpicks make this picnic-inspired meal a true classic. This dish is so good, it's sure to go fast. Enjoy it indoors or out, just be sure to plant your flag and claim your sliders before they're gone!



Ingredients

- 6 Potato Slider Buns
- 2 Butterflied Chicken Breasts
- 1 Carrot
- 1 Clove Garlic
- 1 Kirby Cucumber
- ¼ Cup Buttermilk
- ¼ Head Green Cabbage
- ¼ Cup White Vinegar
- 1 Tablespoon Sugar
- 2 Tablespoons Mayonnaise
- ½ Cup Panko Breadcrumbs
- 1 Mini Bottle Tabasco Hot Sauce
- 6 American Flag Toothpicks
- 1 Teaspoon Slaw Spice Blend
(Caraway seeds, Celery seeds, Cayenne powder)

Makes 2 Servings

About 700 Calories Per Serving

Instructions



Prepare the ingredients:

Preheat the oven to 350°F. Wash and dry the fresh produce. Slice each slider bun in half lengthwise. Peel and cut the carrot into thin matchsticks. Peel and smash the garlic clove. Thinly slice the cucumber and green cabbage. Cut each chicken breast into thirds.



Marinate the chicken & make the pickles:

Place the **chicken pieces** in a small bowl with the **buttermilk**. Set aside to marinate. While the chicken marinates, place the **cucumber** in a heat-safe bowl or container with **half the vinegar**. In a small pot, combine the **smashed garlic clove**, **sugar**, a **big pinch of salt** and $\frac{1}{2}$ **cup of water**. Heat to boiling on high. Once the mixture begins to boil, carefully pour the liquid over the cucumbers in vinegar, making sure the cucumbers are completely submerged. Stir to thoroughly combine. Let stand while you continue cooking.



Make the coleslaw:

In a large bowl, combine the **cabbage**, **carrot**, **slaw spice blend**, **mayonnaise** and **remaining vinegar**. Stir to combine and season with salt and pepper to taste. Let stand while you continue cooking.



Bread the chicken:

Place the **panko breadcrumbs** in a small bowl then, working one piece of chicken at a time, remove the **marinated chicken** from the buttermilk (letting any excess buttermilk drip off) and completely cover in the breadcrumbs. Place the breaded chicken on a plate; discard any leftover buttermilk.



Cook the chicken:

In a large pan (nonstick, if you have one), heat a thin layer of oil on medium-high until hot. When the oil is hot enough that a few breadcrumbs sizzle immediately when added to the pan, add the **breaded chicken**. Cook 2 to 3 minutes per side, or until golden brown and cooked through. Remove the chicken from the pan, letting any excess oil drip off. Transfer to a paper towel-lined plate to cool; season with salt and pepper immediately.



Toast the buns & plate your dish:

While the chicken cools, place the **sliders buns** on a sheet pan and toast in the oven for 2 to 3 minutes, or until lightly golden and warmed through. To plate your dish, divide the **fried chicken** between the slider buns. Drain the **pickles** and place 1 or 2 on each slider. Top with as much **Tabasco** as you'd like. Serve with the **coleslaw** on the side. Garnish with the **American flag toothpicks**. Enjoy!