



Better than Best Fried Chicken

Jacob · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

4

Description

This chicken fried with cornstarch is simply delicious and uses of all things cream of chicken soup The end result will surprise you It will be perfect crispy on the outside juicy on the inside and loaded with mouthwatering flavor This chicken will definitely be requested on a regular basis by family and friends

Ingredients

— - 1 (10.5 ounce) can condensed cream of chicken soup - 1 large egg - seasoning salt to taste - 4 skinless
— boneless chicken breast halves - ½ cup all-purpose flour - ½ cup cornstarch - ½ teaspoon garlic powder - ½
teaspoon paprika - salt and pepper to taste - oil for frying

Instructions

1. Combine condensed soup
2. egg
3. and seasoning salt (be careful
4. as soup is already salted) in a shallow dish or bowl; mix well. Dip chicken in mixture and turn to coat completely. Set aside. Mix together flour
5. cornstarch
6. garlic powder
7. paprika
8. salt
9. and pepper in a resealable plastic bag. Place chicken pieces
10. one at a time
11. in the bag
12. seal and shake to coat. Add more flour and cornstarch as necessary
13. but add them in equal parts. Heat oil in a deep-fryer or large saucepan to 375 degrees F (190 degrees C). Be sure to use enough oil to cover chicken pieces. Place coated chicken on a platter; allow to sit until outside becomes doughy (this is critical to ensure crispiness when fried). Once chicken coating is doughy
14. test oil by dropping a piece of coating into it; oil is ready if it starts to fry immediately. Working in batches
15. fry chicken pieces in hot oil until cooked through and the juices run clear
16. 7 to 10 minutes. Drain on paper towels and serve. Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount may vary depending on cook time and temperature
17. ingredient density
18. and the specific type of oil used.