

Garlic Fried Chicken



PREP TIME 20 Min

COOK TIME 15 Min

READY IN 35 Min

SERVINGS - 4

INGREDIENTS

- * 2 Teaspoons garlic powder, or to taste
- * 1 teaspoon ground black pepper
- * 1 teaspoon salt
- * 1 teaspoon paprika
- * 1/2 cup seasoned bread crumbs
- * 1 cup all-purpose flour
- * 1/2 cup milk
- * 1 egg
- * 4 skinless, boneless chicken breast halves - pounded thin
- * 1 cup oil for frying, or as needed

DIRECTIONS

1. In a shallow dish, mix together the garlic powder, pepper, salt, paprika, bread crumbs and flour. In a separate dish, whisk together the milk and egg.
2. Heat the oil in an electric skillet set to 350 degrees F (175 degrees C). Dip the chicken into the egg and milk, then dredge in the dry ingredients until evenly coated.
3. Fry chicken in the hot oil for about 5 minutes per side, or until the chicken is cooked through and juices run clear. Remove from the oil with a slotted spatula, and serve.

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