



CORNFLAKE CHICKEN SLIDERS

THESE CORNFLAKE CHICKEN SLIDERS ARE COATED IN CRUNCHY CORNFLAKE CRUMBS, SEASONED, THEN PAN-FRIED TO GOLDEN PERFECTION. TOPPED WITH FRESH CUCUMBER AND HONEY MUSTARD ON SOFT POTATO ROLLS, THEY'RE PERFECT FOR WEEKNIGHT DINNERS, GAME DAY, OR BACKYARD GATHERINGS.



				
PREP TIME 20 MIN	COOK TIME 15 MIN	TOTAL TIME 35 MIN	SERVINGS 6 SLIDERS	DIFFICULTY EASY

STEP-BY-STEP INSTRUCTIONS

STEP 1 - PREPARE THE CHICKEN

- SLICE EACH CHICKEN BREAST IN HALF HORIZONTALLY, THEN SLICE EACH PIECE AGAIN TO CREATE THIN CUTLETS. SEASON BOTH SIDES WITH APPLEWOOD SMOKED SEA SALT AND APPLEWOOD SMOKED PEPPERCORN.

STEP 2 - SET UP THE BREADING STATION

- PREPARE THREE SHALLOW BOWLS:
- BOWL 1: FLOUR
- BOWL 2: BEATEN EGGS
- BOWL 3: CRUSHED CORNFLAKES
- COAT EACH CHICKEN PIECE IN FLOUR, DIP INTO THE EGG, THEN PRESS FIRMLY INTO THE CRUSHED CORNFLAKES UNTIL COMPLETELY COATED.

STEP 3 - FRY THE CHICKEN

- HEAT ABOUT ¼ INCH OF VEGETABLE OIL IN A LARGE SKILLET OVER MEDIUM HEAT.
- ONCE THE OIL IS HOT, REDUCE SLIGHTLY TO MEDIUM-LOW.
- COOK EACH CHICKEN CUTLET FOR APPROXIMATELY 2-3 MINUTES PER SIDE, OR UNTIL THE COATING IS GOLDEN BROWN AND THE INTERNAL TEMPERATURE REACHES 165°F.
- TRANSFER TO A PAPER TOWEL-LINED PLATE TO DRAIN.

STEP 4 - PREPARE THE SLIDERS

- LIGHTLY TOAST THE POTATO ROLLS IF DESIRED.
- SPREAD HONEY MUSTARD SAUCE ON BOTH HALVES OF EACH BUN.
- PLACE ONE CRISPY CHICKEN CUTLET ON EACH SLIDER, THEN TOP WITH SEVERAL THIN CUCUMBER SLICES BEFORE ADDING THE TOP BUN.

STEP 5

- SERVE IMMEDIATELY WITH YOUR FAVORITE SIDES
- HOMEMADE STEAK FRIES
- POTATO CHIPS
- COLESLAW
- GARDEN SALAD

INGREDIENTS

CHICKEN

- 2 LARGE BONELESS SKINLESS CHICKEN BREASTS
- 1 CUP ALL-PURPOSE FLOUR
- 2 EGGS, BEATEN
- 3 CUPS CRUSHED CORNFLAKE CEREAL
- VEGETABLE OIL (FOR FRYING)
- 1 TSP APPLEWOOD SMOKED SEA SALT
- 1 TSP APPLEWOOD SMOKED PEPPERCORN

SLIDERS

- MINI POTATO ROLLS
- THINLY SLICED CUCUMBER
- HONEY MUSTARD SAUCE (OR FAVORITE SANDWICH SAUCE)

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- APPLEWOOD SMOKED SEA SALT
- APPLEWOOD SMOKED PEPPERCORN

🔥 SMOKEHOUSE KITCHEN TIPS:

- CRUSH THE CORNFLAKES INTO COARSE CRUMBS FOR MAXIMUM CRUNCH.
- DON'T OVERCROWD THE SKILLET—COOK IN BATCHES IF NEEDED.
- USE A THERMOMETER TO ENSURE THE CHICKEN REACHES 165°F.
- TOASTING THE POTATO ROLLS ADDS EXTRA TEXTURE.