KOREAN HONEY BUTTER FRIED CHICKEN WITH POTATO CHIP CHILI CRISP

Boneless chicken legs fried until golden brown and tossed in a sweet and spicy honey butter sauce. Topped with potato chip garlic chili crisp and pickle relish.



INGREDIENTS

- [ ] 4 pieces Mountaire® Black Label Chicken Chop™, Fresh, Boneless, Skinless (47270)
- [ ] 1 cup all-purpose flour
- [ ] 1 tablespoon kosher salt
- [ ] 6 large eggs, beaten
- [ ] 6 cups panko breadcrumbs, plain
- [ ] ½ cup unsalted butter, melted
- [ ] 1 tsp cayenne pepper
- [ ] ½ cup clover honey
- [ ] 1 tsp kosher salt
- [ ] ½ cup chili crisp
- [ ] ½ cup kettle potato chips, salted
- [ ] 2 tbsp vegetable oil
- [ ] 1 cup pickle relish

PREPARATION

Yield: 4 servings

1. Bread chicken legs: In a mixing bowl, combine all-purpose flour and kosher salt. Create a 3-step breading station with the flour mixture, beaten eggs, and panko breadcrumbs. Dredge each chicken leg in flour, egg, and panko, then transfer to a parchment-lined sheet tray. Chill breaded chicken for at least 15 minutes to let the breading set.
2. Make the spicy honey butter sauce: In a saucepot on low heat, whisk together melted butter with cayenne pepper, clover honey, and kosher salt. Keep warm and whisk occasionally to keep butter and honey mixture from separating.
3. Make the potato chip chili crisp: Using a food processor, pulse chili crisp, potato chips, and vegetable oil together until chips are small, pea-sized pieces. Transfer to a lidded container and set aside.
4. Deep fry chicken legs: Deep fry breaded chicken for 5-8 minutes until internal temperature reaches 165°F.
5. Serve fried chicken with a drizzle of warm spicy honey butter sauce and sides of potato chili crisp and pickle relish.

*NOTE: Substitute Mountaire Black Label Single Lobe Boneless Skinless Chicken Breast (25688) if desired.

© 2025 Mountaire Farms Inc. All Rights Reserved.