

Chorizo Chicken Sandwiches

Required Ingredients:

- 500g [Breaded Chicken Breast](#)
- 2 Cups All-Purpose Flour
- 3 Eggs
- 1Tbsp [Chorizo](#)
- 100g Panko
- Cooking oil
- 5 Dill Pickles
- Coleslaw
- Coleslaw dressing
- Mustard
- Mayonnaise

Directions:

- Dust Chicken with 1Tbsp of [Chorizo](#) seasoning at least 30 minutes before cooking
- Cook Chicken:
 - Pour oil into a skillet, and set to **3.5** heat
 - Beat Eggs in large bowl
 - Lay 1/2 of Flour in large bowl
 - Place chicken atop flour
 - Cover chicken with remaining Flour
 - Stir Chicken, and ensure an even coat
 - Move Chicken into Eggs, and coat evenly
 - Dump Flour from first bowl, and add 1/2 the Panko
 - Lay Chicken atop Panko
 - Pour remaining Panko over Chicken
 - Stir Chicken, and ensure an even coat
 - Place Chicken in oil-filled pan, cover, and cook **3** minutes per side
- Finely chop pickles
- Mix Pickles, two fistfuls of Coleslaw, and 2 Tbsp of Coleslaw dressing
- Mix Mayonnaise and Mustard to taste
- Assemble sandwich

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