Wendy's Spicy Jalapeño Popper Chicken Sandwich | Copycat Recipe

https://youtu.be/Iacfu2OEcQg

Ingredients:
Makes 4 sandwiches
1/2 cup hot sauce
1/3 cup water
1 large egg beaten
1 cup all purpose flour
2 tablespoons cayenne pepper
1 teaspoon black pepper
2 teaspoon onion powder divided
1 teaspoon paprika
1/4 teaspoon celery seed
1/4 teaspoon ground mustard
4 boneless chicken breast
1/2 cup grated pepper jack cheese
1-2 cups cooking oil for frying
4 buns
4 oz cream cheese soften
1/4 red bell pepper
1/2 cup pickled jalapenos
1/2 cup cheddar cheese sauce

Instructions:
In a large skillet or pot, heat the oil. While oil is heating in a shallow dish combine flour, cayenne pepper, black pepper, onion powder, paprika, garlic powder, celery seed and ground mustard. In another shallow dish combine hot sauce, water and egg. Dredge the chicken in the egg mixture shaking off access and then in the flour mixture again shaking off the access and set aside. Once the oil reaches 375 degrees fahrenheit fry the chicken until no longer pink inside and golden brown. Drain on a cooling rack. Drain the oil and fry the bacon until crispy and set aside. Meanwhile in a medium mixing bowl combine the cream cheese, diced jalapenos, red bell pepper and onion powder until well combined, set aside. Toast the buns in butter and set aside.
Assemble the burgers: Place the chicken on the bottom bun and spread the cream cheese mixture on the top bun (use as much or as little as you like) Pour the cheese sauce over the chicken then add on the bacon and top with several slices of pickled jalapeno slices. Place the top bun on the burger. ENJOY!