



# Amazing Fried Chicken

## Ingredients

- 1 (10.5 oz) can condensed cream of chicken soup
- 1 large egg
- Seasoned salt, to taste (go easy — the soup already contains salt)
- 4 boneless, skinless chicken breasts
- $\frac{1}{2}$  cup all-purpose flour
- $\frac{1}{2}$  cup cornstarch
- $\frac{1}{2}$  teaspoon garlic powder
- $\frac{1}{2}$  teaspoon paprika
- Salt and black pepper, to taste
- Oil for frying (enough to fully submerge the chicken)

## Instructions

### 1. Make the Wet Coating:

In a shallow bowl, whisk together the cream of chicken soup, egg, and seasoned salt. Coat each chicken breast in the mixture thoroughly. Set aside.

### 2. Prepare the Dry Coating:

In a large resealable plastic bag, combine flour, cornstarch, garlic powder, paprika, salt, and pepper.

### 3. Dredge the Chicken:

Place each soup-coated chicken breast into the bag, one at a time. Seal and shake until the chicken is evenly coated. If needed, add more flour and cornstarch — always in equal parts.

### 4. Rest the Chicken:

Lay the coated chicken on a plate and let it sit for 10–15 minutes, until the outside becomes soft and doughy. *This step is key to getting that ultra-crispy crust!*

### 5. Heat the Oil:

In a deep fryer or heavy pot, heat oil to 375°F (190°C). Make sure there's enough oil to completely cover the chicken.

### 6. Fry in Batches:

Fry chicken pieces for 7 to 10 minutes, or until golden brown and the internal temperature reaches 165°F (74°C). Drain on paper towels.

### 7. Serve:

Enjoy hot and crispy! Pair with mashed potatoes, slaw, or your favorite dipping sauce.