



SPICY CHICKEN WITH CRUNCHY PB SLAW

Heat things up with this full-flavored golden-brown spicy chicken sandwich stacked with a zesty and crunchy peanut butter slaw.

by Ariana Tanimura
Bon Appetit Atrium Cafe
@ Electronic Arts
Restaurant

Servings: 4

Prep Time: 5 minutes

Cook Time: 1 hour 10 minutes

Ingredients

JIF® BREAD:

4 cups all-purpose flour

1 teaspoon kosher salt

1/2 cup sugar

8 teaspoons baking powder

2 2/3 cups whole milk

1 cup Jif Creamy Peanut Butter

JIF EXTRA CRUNCHY COLESLAW DRESSING:

1/2 cup Jif Extra Crunchy Peanut Butter

1 cup seasoned rice vinegar

1/2 cup mayonnaise

1 tablespoon Sriracha hot sauce

1 cup shredded green cabbage

1 cup shredded red cabbage

1/4 cup shredded carrot

20 springs cilantro each

SPICY FRIED CHICKEN:

4 each 5 ounce chicken breasts

1 cup all-purpose flour

3 eggs

1 cup panko breadcrumbs

1 cup buffalo hot sauce

Directions

1. Preheat oven to 350°F.
2. Prepare your Jif bread by mixing flour, salt, sugar, baking powder, milk and creamy peanut butter, then bake at 350°F in a 1-pound loaf pan for 1 hour and 10 minutes.
3. To begin the coleslaw dressing, mix crunchy peanut butter, seasoned rice vinegar, mayonnaise, Sriracha, shredded green cabbage, shredded red cabbage, shredded carrot and cilantro into a bowl and set aside.
4. Bread the chicken breasts by covering them in a mixture of flour, eggs and panko breadcrumbs. Deep fry until crispy and internal temperature reaches 165°F.
5. Toss with buffalo hot sauce.
6. Spread butter on thick slices of Jif bread and griddle until golden brown.
7. Assemble sandwich with the spicy-fried chicken and coleslaw dressing on top of your homemade Jif bread and enjoy!