



# Fried Sriracha

Marinated Chicken Thigh Sliders



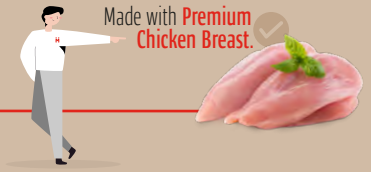
# Fried Sriracha

Marinated Chicken Thigh Sliders

Flavorful marinated thighs coated in crispy breading, served on warm slider buns with a variety of garnishing options. Easy to cook and perfect for sliders lovers.



# Fried Sriracha Marinated Chicken Thigh Sliders.



## Steps to get started.

### Step 1:

#### Ingredients:

- 1 package of Sriracha marinated chicken thigh.
- Slider Buns

#### Breading:

- 3 Cups flour
- 2 Cups Panko Breadcrumbs

#### Spices:

- 2 TBSP salt
- 2 tsp fine ground black pepper
- 1 tbsp Cayenne pepper

#### Dipping:

- 2 cups milk

#### Frying:

- 24 oz of cooking oil for frying

#### Garnishing options:

- Pepper Jack cheese slice.
- Favorite Cole Slaw recipe
- Lettuce, onion tomatoes
- Pickles
- Asian slaw
- Kimchi
- Sriracha Mayonnaise
- Buffalo sauce
- Sweet and Sour Sauce.
- Sliced green scallions.

### Step 2:

#### Breading chicken thighs:

1. Blend 3 cups flour with SPICES. MIX WELL.
2. Remove 1 cup of seasoned flour and place in pan or plate.
3. Place Milk in a bowl.
4. Set up breading station in this order: Chicken thighs, seasoned flour, Milk (dip), Panko-Flour mix

#### Method:

Coat chicken thighs in flour then shake off excess flour. Dip thighs into milk, then place thigh into Panko-flour mixture. Set on a plate or pan until ready to fry.

**Frying:** With a frying unit set at 325° and heat oil. Once oil is 325° carefully, using tongs place thighs in hot oil. Fry until golden brown. Test a piece of chicken with a thermometer to ensure an internal temperature of 165° or higher in thickest part of the thigh. Place fried thigh onto a dish until ready to assemble slider.

### Step 3:

#### Preparation:

1. Warm Buns
2. Place fried Sriracha Thigh onto bun.
3. Add teaspoon of slaw, or favorite garnish (see options)



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Marinated  
Chicken Thigh Sliders.



## Cooking options.

### Baking: Option 1

1. Preheat to 325°
2. Place whole thighs into a 9" -12" round earthenware dish which has been lightly coated with oil.
3. Cover with lid, and bake for 20 – 35 min, or until a temperature of 165° is reached. Let rest 10 minutes before serving.

### Baking: Option 2

1. Preheat to 325°
2. On medium high heat, heat an 8-to-12-inch skillet. Once skillet is hot, add 1/4 cup of oil. Carefully, using tongs place thighs in hot skillet.
3. Allow the skillet to lay flat on the burner and sear thighs for one to 2 minutes, then flip and sear another 1-2 minutes or until golden brown.
4. Place Seared thighs into a 9" -12" round earthenware dish. Cover with lid and bake for 15-20 minutes, or until a temperature of 165° is reached. Let rest 10 minutes before serving.

### Grilling Option:

1. Heat grill on high setting. Before placing thighs turn grill turn grill heat settings to medium.
2. Remove thighs and place on preheated grill. Cook for 4 minutes and then flip thighs and cook another four minutes.
3. Check the internal temperature to ensure they are 169°. Hint: If thighs need to grill longer to reach 169°, set them on the coolest part of the grill. Allow thighs to rest for 10 minutes.
4. Check temperature until 169° has been reached.

### Sauté Option:

1. Carefully, using tongs place the thighs in hot skillet on medium high heat, heat 8-to-12-inch sauté skillet.
2. Once skillet hot add 1/2 cup of oil. Tilt the skillet to allow the oil to pool towards the front corner of lip, away from the skillet handle.
3. Carefully, using tongs place the thighs in hot skillet.
4. Allow the skillet to lay flat on the burner and sear/cook thighs for 4 minutes.
5. With tongs gently turn the thigh and cook another minute. Ensure an internal temperature of 169° is reached.



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