



# Louisiana Pepper Exchange Red Habanero Fried Chicken

By Louisiana Pepper Exchange

## Ingredients

- 2 cups buttermilk
- ½ cups **Louisiana Pepper Exchange Red Habanero Pepper Puree**
- 1-2lbs boneless, skinless chicken thighs, pounded thin
- 4 cups all-purpose flour
- 2 tbsp cornstarch
- 2 egg whites
- 2 tbsp black pepper

## Directions

1. Mix buttermilk and **Louisiana Pepper Exchange Red Habanero Pepper Puree** together.
2. Add chicken and marinate in the refrigerator for minimum of 2-4 hours.
3. Drain all liquid into separate bowl and add 1 cup flour, 2 tbsp cornstarch, and 2 egg whites to the original marinade. Whisk until combined.
4. In another bowl combine the remaining 3 cups flour and 2 tbsp black pepper.
5. Dip chicken into batter, then into dry mix until coated thoroughly. Lightly shake off excess and fry for approximately 5 minutes.