



frenchmaid[®]

*Spicy Buttermilk Fried Chicken
& Avocado Ranch Sliders*



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Spicy Buttermilk Fried Chicken & Avocado Ranch Sliders

Yields: ~10 sliders

INGREDIENTS

For the chicken:

- 1 kg boneless chicken thighs, trimmed
- 2 cups buttermilk
- 1 tbsp **Frenchmaid Sriracha Honey Sauce**
- 1 tsp smoked paprika
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp salt
- ½ tsp cayenne pepper (adjust to heat preference)

For the coating:

- 2 cups plain flour
- ½ cup cornflour
- 1 tbsp smoked paprika
- 1 tsp black pepper
- 1 tsp salt
- ½ tsp cayenne

For frying:

- Neutral oil (canola or rice bran) for deep/shallow frying

For assembly:

- 10 slider buns or mini brioche buns
- **Frenchmaid Avocado Ranch Dressing**
- Shredded lettuce or slaw mix
- Pickled red onions (or sliced gherkins for crunch)

Optional: cheese slice or crispy bacon



HALAL



SUITABLE FOR VEGETARIAN



NO ARTIFICIAL FLAVOURS



NO ARTIFICIAL COLOURS



GLUTEN FREE



METHOD

- 1. Marinate:** Whisk buttermilk, **Frenchmaid Sriracha Honey**, paprika, garlic powder, onion powder, salt, and cayenne. Add chicken, coat well, and refrigerate for at least 4 hours (or overnight).
- 2. Coat:** Mix flour, cornflour, paprika, salt, pepper, and cayenne. Remove chicken from marinade, shake off excess, and dredge in the flour mix. For extra crunch, double-dip - back into buttermilk, then flour again.
- 3. Fry the chicken:** Heat oil to 170–180°C. Fry until golden and cooked through (6–8 minutes). Drain well.
- 4. Assemble sliders:** Toast buns. Spread **Frenchmaid Avocado Ranch** on the base, then layer lettuce or slaw, fried chicken, and pickled onions. Drizzle with more **Frenchmaid Avocado Ranch**, top with the bun, and serve.