



VEGAN NASHVILLE HOT SANDWICH

INGREDIENTS

4 Plant-Based Chicken Patties
2 T olive oil
1 ½ cups all-purpose flour
2 vegan eggs
1 cup almond milk
2 T lemon juice
½ cup vegan butter, melted
2 T cayenne pepper
1 t brown sugar
1 t paprika
1 t garlic powder
salt & pepper
white buns
small jar of pickles
coleslaw

TIME: 30 mins (Prep Time 20 mins / Cook Time 10 mins) **SERVES:** 2 **TYPE:** Vegan

INSTRUCTIONS

- 1 Heat olive oil in skillet, add chicken patties. Grill for 4 minutes each side. Remove from skillet and set aside.
- 2 Set out 3 bowls and fill as below:
Bowl A: Sift flour into medium size bowl.
Bowl B: Prepare vegan eggs per package instructions, add to bowl with almond milk and lemon juice.
Bowl C: Whisk together melted butter, cayenne, brown sugar, paprika, garlic powder, salt & pepper.
- 3 Fill a heavy skillet with 1 ½ inches of oil and heat to 350° F. Once temp is reached, place 2 chicken patties together as one, dredge in Bowl A, then Bowl B, then Bowl A again. Fry until golden brown (about 3-5 minutes each side).
- 4 Place double high patties on a napkin-lined plate. Remove ½ cup of oil from pan and add to bowl C. Stir to combine. Brush mixture onto each double high patty. Place double high patty into bun, add pickles and coleslaw.

QUICK TIP



Can't handle the heat? Omit cayenne & paprika for a crispy chicken sandwich

Before
the butcher™