BANGIN SPICES

RECIPE #030

NASHVILLE HOT CHICKEN N' PICKLE

WORLD'S BEST *Fried Chicken*

CRISPY. JUICY. UNBELIEVABLE. BANGIN'!





MADE WITH NASHVILLE HOT CHICKEN N' PICKLE SPICE BLEND!

BOLD & SPICY | PICKLE PERFECTION | CRISPY & JUICY | WORLD'S BEST FLAVOR | MAKE IT. LOVE IT. SHARE IT.

Net Wt 1.5 oz

BANGIN SPICES

CRISPY. JUICY. UNBELIEVABLE. BANGIN'!

RECIPE #030

NASHVILLE HOT CHICKEN N' PICKLE WORLD'S BEST *Fried Chicken*



CRISPY ON THE OUTSIDE. JUICY ON THE INSIDE. LOADED WITH BANGIN' FLAVOR!

INGREDIENTS

- 2 lbs boneless, skinless chicken thighs
- 1 cup buttermilk
- 1 Tbsp hot sauce
- 2 cups all-purpose flour
- 2 Tbsp cornstarch
- 2 tsp BANGIN' Nashville Hot Chicken N' Pickle Spice Blend
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp paprika
- 1 tsp baking powder
- 1 tsp salt
- ½ tsp black pepper
- Vegetable oil, for frying
- Pickle slices, for serving (optional)

DIRECTIONS

1. In a bowl, whisk together buttermilk and hot sauce. Add chicken, toss to coat, and refrigerate for at least 1 hour (or overnight for best results).
2. In a large bowl, whisk together flour, cornstarch, BANGIN' Nashville Hot Chicken N' Pickle Spice Blend, garlic powder, onion powder, paprika, baking powder, salt, and black pepper.
3. Remove chicken from marinade and let excess drip off. Dredge each piece in the flour mixture, pressing to coat well.
4. Heat oil in a deep skillet or Dutch oven to 350°F (about 2 inches deep).
5. Fry chicken in batches for 5–7 minutes per side, or until golden brown and internal temp reaches 165°F. Don't overcrowd the pan.
6. Transfer to a wire rack or paper towel-lined plate. Let rest 5 minutes.
7. Serve hot with pickle slices on top for the ultimate Nashville Hot Chicken N' Pickle experience!

MADE WITH **BANGIN'** NASHVILLE HOT CHICKEN N' PICKLE SPICE BLEND!

- GLUTEN FREE
- BOLD FLAVOR
- MADE FOR MEAT & VEGGIES
- GET READY TO BANG!



PRO TIP:

Double fry for extra crunch! Fry once, let rest 5 minutes, then fry again for 2–3 minutes until extra crispy.

SERVING IDEAS

- MAKE A BANGIN' SANDWICH
- PAIR WITH COLESLAW OR POTATO SALAD
- SERVE WITH FRIES & EXTRA PICKLES
- TRY IT ON WAFFLES WITH HOT HONEY
- PERFECT WITH ICE COLD BEER

STORAGE

Store in an airtight container in the refrigerator for up to 4 days. Reheat in oven or air fryer to re-crisp.

NOT JUST A MEAL. IT'S A WHOLE VIBE.

@BANGINSPICES | WWW.BANGINFOODS.COM

WANT MORE BANGIN' RECIPES? SCAN HERE!