

Hot Chicken Tacos with White Sauce Slaw

Serves 4 • Active Time: 20 minutes • Total Time: 20 minutes

Ingredients	Instructions
<ul style="list-style-type: none">• ¼ cup mayonnaise	1. Whisk together mayonnaise, vinegar, black pepper, and ½ teaspoon of the salt in a large bowl. Set aside ½ cup of the white sauce for serving. Toss remaining sauce with cabbage; set aside.
<ul style="list-style-type: none">• ¼ cup apple cider vinegar	2. Heat oil in a large, heavy-bottomed skillet over medium-high. Combine flour and remaining 1 teaspoon salt in a shallow dish. Dip chicken in buttermilk and dredge in flour mixture, shaking off excess. Working in batches, add chicken to oil and fry, turning once, until golden brown and crispy, about 3 minutes per side. Transfer to a paper towel-lined plate.
<ul style="list-style-type: none">• 1 teaspoon black pepper	3. Remove skillet from heat and whisk in sugar, paprika, and 1 teaspoon cayenne, tasting and adding more cayenne to reach desired heat preference. Add chicken back to pan and toss to coat; transfer to a cutting board and cut into 1-inch pieces.
<ul style="list-style-type: none">• 1½ teaspoons kosher salt, divided	4. Build tacos with slaw, chicken, and pickle chips. Serve drizzled with reserved white sauce.
<ul style="list-style-type: none">• ¼ head red cabbage, thinly sliced (about 8 oz.)	
<ul style="list-style-type: none">• ½ cup canola oil	
<ul style="list-style-type: none">• ¾ cup all-purpose flour	
<ul style="list-style-type: none">• 1 lb. chicken breast tenders	
<ul style="list-style-type: none">• 1 tablespoon buttermilk	
<ul style="list-style-type: none">• 1 tablespoon light brown sugar	
<ul style="list-style-type: none">• 1 teaspoon paprika	
<ul style="list-style-type: none">• 1–4 teaspoons cayenne pepper	
<ul style="list-style-type: none">• 8 (6-inch) flour tortillas, warmed	
<ul style="list-style-type: none">• Dill pickle chips, for serving	

Toast Your Tortillas!

Holding with tongs, char directly over the burner on a gas stove, or broil in oven until browned and bubbly.

Nutrition (per serving)

975 calories, 67g fat, 36g protein, 64g carbs, 5g fiber, 9g sugar, 1,471mg sodium.