

## Garlic Fried Chicken

### Ingredients

<b>2 tsp garlic powder</b>	<b>1 cup all purpose flour</b>
<b>1 tsp ground black pepper</b>	<b>½ cup milk</b>
<b>1 tsp salt</b>	<b>1 egg</b>
<b>1 tsp paprika</b>	<b>4 boneless, skinless chicken</b>
<b>½ cup seasoned bread crumbs</b>	<b>breast halves, pounded thin</b>
<b>1 cup oil for frying, or as needed</b>	

### Directions

- 1. In a shallow dish, mix together the garlic powder, pepper, salt, paprika, bread crumbs, and flour. In a separate dish, whisk together the milk and egg.**
- 2. Heat the oil in an electric skillet set to 350 degrees F. Dip the chicken into the egg and milk, then dredge in the dry ingredients until evenly coated.**
- 3. Fry chicken in the hot oil for about 5 minutes per side, or until the chicken is cooked through and juices run clear. Remove from the oil with a slotted spatula and serve.**