

# HOMEMADE CHICKEN NUGGETS



## COOKING INSTRUCTIONS

*Completely thaw KP Asli Frozen Native Chicken before dish preparation.*

1. Clean and cut chicken breast into small pieces.
2. Combine the egg white, salt and pepper into a bowl, and marinate the cubed chicken breasts in this mixture. Cover with plastic wrapper and set aside for 30 minutes.
3. **Prepare the breading:** In one bowl, combine the all-purpose flour and cornstarch, and mix them well. In a shallow dish, crack the egg and beat until blended. Set both aside to use for breading later.
4. After 30 minutes, lightly pat dry the chicken.
5. Heat up the oil in the iron skillet or heavy bottom pot over medium heat.
6. In the meantime, working in batches, place the chicken breast cubes in the flour and cornstarch mixture, and lightly toss to coat.
7. Remove the coated chicken cubes from the flour, dip them in the beaten egg, then back to the flour mixture for a second coating.
8. Lower the breaded chicken cubes into the heated oil and deep fry until they turn golden brown, for approximately 3-5 minutes.
9. Repeat with subsequent batches, and you now have healthy, homemade chicken nuggets. Serve them with your favourite dipping sauce!

**SERVES** 3 to 4 servings

**PREPARATION TIME** 30 mins

**COOKING TIME** 15 mins

## INGREDIENTS

- 1 KP Asli Frozen Native Chicken breast, boneless and skinless
- 1 egg white
- 1 tsp salt
- Dash of pepper
- 2 cups cooking oil for frying

### Breading mix

- 1/2 cup all-purpose flour
- 1/2 cup corn starch
- 1 egg

### ***KP KITCHEN TIPS!***

- Do not let the chicken pieces sit more than 30 minutes in the marinade, or they will be too salty!
- Patting dry the chickens allow the breading coat to adhere to the chicken pieces nicely. A second coating of flour makes them crunchier.
- You can also use pre-packed frying powder for convenience. Follow the instructions on the packaging for use.
- You can add other ingredients such as cheese, thyme, basil, cayenne pepper powder etc., for an added oomph, according to your preference.
- This recipe only uses the breast meat of the native chickens. You can use the parts of chicken on the bone for our ***Native Chicken Herbal Soup*** recipe!