Kid Cooks

Kid-Friendly Recipes
The Home Edition

Homemade Chicken Nuggets

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Homemade Chicken Nuggets

Ingredients:

1) 1/2 Cup All-Purpose Flour
2) 1 Teaspoon Granulated Garlic
3) Kosher Salt & Black Pepper
4) 2 Boneless Skinless Chicken Breasts, Cut Into 1 1/2 Inch Pieces
5) 1 Cup Prepared Breadcrumbs
6) 1 Large Egg
7) 1 Cup Vegetable Oil
Homemade Chicken Nuggets

**Step 1**
Place the flour in a resealable plastic bag and season with the garlic, 1 teaspoon salt and 1/4 teaspoon pepper. Place the chicken pieces in the bag with the flour and toss to coat (work in batches). Transfer the breadcrumbs to a rimmed plate, season with salt and pepper and set aside.

**Step 2**
Whisk the egg and 1 tablespoon water in a medium bowl. Remove a piece of chicken from the flour, dip in the egg mixture, then the breadcrumbs, gently pressing the crumbs into the chicken, and set on a clean plate. Repeat with the remaining pieces of chicken.

**Step 3**
Heat the vegetable oil in a large frying pan over medium-high heat. Add the chicken pieces to the pan (work in batches, if needed) and brown on each side, about 8 minutes total. Use spatula to transfer the chicken nuggets to a paper towel lined plate.

**Step 4**
Enjoy your homemade chicken nuggets.