



Crispy Chicken Nuggets

with Cheesy Oven Fries and Salad



20-30min



3-4 Personen

Fast food de luxe is on the menu today: We fry delicious chicken fillet cubes breaded with panko and serve them with oven fries with a cheesy crust, a creamy-spicy dip and fresh salad with cucumber. That's a combination that fulfills all wishes, right? And now quickly to the table!

Was du von uns bekommst

- 1 kg waxy potatoes
- 2 pkts sriracha sauce
- 2 pkgs romaine lettuce
- 1 cucumber
- 100g panko breadcrumbs ¹
- 1 pkt baking powder
- 2 pkgs chicken breast fillets
- 100g young grated gouda ⁷

Was du zu Hause benötigst

- 4 tbs mayonnaise ³
- 8 tbs all-purpose flour ¹
- salt and pepper
- sugar
- olive oil
- vegetable oil
- vinegar

Küchenutensilien

- oven
- 2 baking trays and baking paper
- 2 medium pans
- whisk

Vergiss nicht, das Gemüse vor der Zubereitung gründlich zu waschen, insbesondere grünes Blattgemüse und Salate.

Allergene

Gluten (1), Eier (3), Milch (7). Kann Spuren von anderen Allergenen enthalten.

Nährwertangaben pro Portion

Energie 0kcal



1. Bake fries

Preheat oven to 220°C (200°C fan setting). Cut **potatoes** in 0,5-1cm thick, fries-like sticks. Mix well with 2 tablespoons olive oil, 1/2 teaspoon salt and a generous pinch of pepper, then spread over 2 lined baking trays and bake in the oven until nicely browned and crispy, 20-25 minutes.



4. Bread chicken

Add **panko breadcrumbs** to a deep plate. Whisk 8 tablespoons all-purpose flour with **1 teaspoon baking powder**, a generous pinch each of salt and pepper and 100 ml water into a smooth **dough**. Pat **chicken** dry, then cut **chicken** into 3cm pieces and season with salt and pepper. Turn **chicken pieces** first in **dough** and then in **breadcrumbs** to evenly coat.



2. Make dip

Stir well **sriracha sauce**, 4 tablespoons mayonnaise, 2 tablespoons water and a pinch of salt into a creamy **dip**.



5. Fry nuggets

Fill 2 medium pans with 1-2 cm vegetable oil and warm pans and oil on high heat. Carefully add **nuggets** into hot oil and fry until golden and crispy, 4-5 minutes. Reduce heat if **nuggets** are browning too fast. Drain fried nuggets on some kitchen towel.



3. Prepare salad

Cut **romaine lettuce** into thin strips. Halve **cucumber** lengthwise, then cut each half into thin slices and mix with **lettuce**. For the **dressing**, combine 4 tablespoons olive oil, 2-3 tablespoons vinegar and a pinch each of salt, pepper and sugar, but do not yet mix into **salad**.



6. Refine fries

Approx. 5 minutes before **fries** are ready, sprinkle over **cheese** and let melt while baking the **fries**. Mix **dressing** into **salad** and serve **chicken nuggets** with **salad**, **fries** and **sriracha dip** alongside.