



Gluten-Free 'Chick-Fil-A' Nugget Copycat

Gluten-Free, Grain-Free, Paleo, Dairy-Free, and Nut-Free

Recipe by @coffee.with.kindra

Ingredients

- 1-pound chicken breast, diced into small cubes
- 1 cup dill pickle juice for brine
- 1 egg
- 1 cup milk of choice
- 1 ½ cups **Otto's Naturals – Cassava Flour**
- 2 Tablespoons paprika
- 1 Tablespoon garlic powder
- 1 teaspoon cayenne powder
- 1 teaspoon chili powder
- Salt to taste
- Pepper to taste
- Oil for frying

Instructions

1. Soak chicken in pickle juice for 4 hours (this brines the chicken).
2. Mix egg with milk in a medium bowl.
3. Drain pickle juice from chicken.
4. Put chicken in egg/milk mixture. Soak while preparing next step.
5. In a large Ziploc, mix **Otto's Naturals – Cassava Flour** and seasonings.
6. Heat oil on medium or to 375 degrees.
7. Add chicken to flour bag, zip shut and toss to coat chicken evenly.
8. Cook chicken in oil in small batches, turning to cook evenly. Nuggets cook in 3-4 minutes.
9. Drain on paper towels. Enjoy!