

Chicago Johnny's Crispy Savory Chicken Nuggets

Love Me Some Nuggets

CHICAGO JOHNNY'S



INGREDIENTS:

2 Chicken breasts, cut into 1/2" slices or cubes
1 Cup a.p. flour
2 Tbl Cold Cut Sandwich and Pasta Seasoning
3 Eggs
1 Tablespoon whole milk
Panko bread crumbs (8 oz can)
1/2 Cup Grated Parmesan or Pecorino Romano
2 Tbl Sunday Gravy Seasoning
Fryer Oil or Oil Spray if using air fryer

Optional for dipping: Chicago Johnny's
Midwestern Cherry Bourbon Barbecue Sauce
Sweet Southern Honey Molasses Barbecue Sauce
or Smoky Chipotle Maple Barbecue Sauce

THE MAKING ^{Step 2}

Start to heat your oil stove-top in pot at least 3 times higher than your oil. Put about 2-3 inches of frying oil and we are going to get it to 375 degrees Fahrenheit. While your oil is heating up...

Dredge your chicken pieces first in your flour mixture, then your well beaten egg mixture, then into your panko or bread crumb mixture.

Lay out on a wire rack while your oil heats up or at least 10 minutes if you are air frying. This step helps your coating to set.

If air frying, put in at 400 degrees Fahrenheit for 15-18 minutes, flip at 10 minutes.

If frying in oil, place pieces gently into fully heated oil, careful not to overcrowd your pot. Cook until 165 degrees internally or about 5-8 minutes. Let sit on a clean wire rack after frying to allow excess oil to drip off.

THE PREP ^{Step 1}

In 3 separate bowls mix:

1 cup all purpose flour mixed with 2 tablespoons of Chicago Johnny's Cold Cut Sandwich & Pasta Seasoning.

3 eggs beaten well with 1 tablespoon of whole milk

8 oz can of panko bread crumbs mixed with 2 tablespoons Chicago Johnny's Sunday Gravy Meatball & Garlic Bread Seasoning and 1/2 cup of grated Parmesan or Pecorino Romano Cheese

*You can use regular unseasoned bread crumbs instead of panko. Use Pecorino Romano instead of Parmesan for sharper flavor.



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