



-SWEETS & EATS-

-HOMEMADE CHICKEN NUGGETS + MAPLE DIJON DIPPING SAUCE-

PREP TIME

20 mins

COOK TIME

20 mins

SERVINGS

4

INGREDIENTS

1 pound boneless, skinless chicken breast, cut into bite sized pieces

1 cup flour

1 teaspoon garlic

1 teaspoon oregano

1 teaspoon thyme

1 teaspoon rosemary

1 teaspoon paprika

salt and pepper to taste

2 eggs, lightly beaten

1 sleeve Ritz crackers, crushed into crumbs

1 tablespoon fresh minced chives for garnish

Maple Dijon Dipping Sauce:

½ cup mayonnaise

2 tablespoons Dijon mustard

1 ½ tablespoons maple syrup

INSTRUCTIONS

1. Preheat oven to 375. Line a baking sheet with parchment paper and set aside.
2. In one bowl add the flour, garlic, oregano, thyme, rosemary, paprika, salt and pepper. In another bowl add the eggs. In the last bowl add the crushed ritz crackers.
3. Toss the chicken pieces into the flour mixture, making sure each piece is coated well. Shake off the excess flour. Dip each chicken piece into the egg and then roll in the cracker crumbs. Place on the parchment paper lined baking sheet. Repeat until all of the chicken is coated.
4. Bake for 18- 20 minutes or until chicken is cooked through.
5. While the chicken is baking make the dipping sauce. In a small bowl mix together the mayonnaise, Dijon and maple syrup until smooth. When the chicken is done top with fresh chives and serve immediately with the Maple Dijon dipping sauce.

Enjoy y'all!

