

Name _____

Recipe Reading - Recipe Cards

Chicken Nuggets



Ingredients:

1 pound boneless chicken cut into bite-sized pieces	
1 cup all-purpose flour	2 large eggs, beaten
2 cups breadcrumbs	1 teaspoon salt
1/2 teaspoon black pepper	1/2 teaspoon garlic powder
1/2 teaspoon paprika	Cooking oil, for frying

Directions

1. In a bowl, combine the breadcrumbs, salt, black pepper, garlic powder, and paprika. Mix well and set aside.
2. Place the all-purpose flour in a shallow dish.
3. In another shallow dish, beat the two large eggs until well combined.
4. Take a piece of chicken and coat it in the flour, shaking off any excess.
5. Dip the flour-coated chicken into the beaten eggs, ensuring it's evenly coated.
6. Roll the egg-coated chicken in the breadcrumb mixture, pressing the breadcrumbs onto the chicken to adhere. Repeat this process for all the chicken pieces.
7. Heat cooking oil in a large skillet or deep fryer to 350°F (175°C) over medium-high heat.
8. Carefully place the coated chicken pieces into the hot oil, a few at a time. Be cautious not to overcrowd the pan.
9. Fry the chicken nuggets for about 3-4 minutes per side, or until they turn golden brown and are cooked through.
10. Use a slotted spoon to remove the chicken nuggets from the oil and place them on a plate lined with paper towels to drain any excess oil.

Serve the chicken nuggets hot with your favorite dipping sauces.

Name _____

Recipe Reading - Recipe Cards

Chicken Nuggets Questions

1. What is the first step in preparing Chicken Nuggets?
2. How should you coat the chicken pieces after cutting them into bite-sized pieces?
3. What is the purpose of dipping the chicken in beaten eggs?
4. What temperature should you heat the cooking oil to for frying?
5. How long should you fry the chicken nuggets per side in step 9?
6. How should you serve the chicken nuggets after frying?