

Tony's Real Deal

Easy Chicken Nuggets

Ingredients

2 x Spudshed/The Mad Butcher Boneless Chicken Breast

4 x Pieces of Bread

S&W Whole Egg Mayonnaise Cage Free

Air Fryer Liners

Your favourite dipping sauces!

Method

Step 1

Place 4 pieces of bread into a food processor & blitz to make your own breadcrumbs. Set them to the side whilst you prepare the chicken.

Step 2

Cut up 2 boneless chicken breasts into even nugget-sized pieces.

Step 3

Add the mayonnaise into a bowl and stir the chicken in, so that it is coated evenly. This will make them super tender & juicy!

Step 4

Spread out the breadcrumbs on a shallow tray and place the mayo-coated chicken on top. Roll the chicken nuggets until they are evenly coated with the breadcrumbs.

Step 5

Use one of our nifty air fryer liners and spray a little bit of oil onto the bottom of the air fryer tray. Place the nuggets in a single layer into the basket.

Step 6

Air fry the nuggets for 10-15 mins, or until golden & crispy.

Please note: cooking time may vary, so ensure to check on the nuggets every so often whilst in the air fryer.

Step 7

Once cooked, remove from the air fryer basket and allow to cool slightly.

Serve with your favourite dipping sauce/s. ***Bon appetito!***



Pic for illustration purposes only. Recipe may vary in appearance to pic.