

Cajun Style Crispy Chicken

20–25 Min

Preparation

1. Cut the chicken breasts into strips.
2. In a bowl, combine the milk, hot sauce and lemon juice. Add the chicken, mix well and refrigerate for 8 minutes.
3. Heat the oil in a deep pan to 180 °C.
4. Remove the chicken from the marinade, drain lightly and coat each piece with Kotányi Crispy Breading Mix – Chili Jalapeño
5. Fry in hot oil for about 7 minutes, until golden brown and crispy.
6. Transfer to a strainer to drain briefly and serve with a dip of your choice.

Ingredients 4 Portions

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400 g	Chicken breast fillets
150 ml	Milk
1 tsp	Hot sauce
0.5 tsp	Lemon juice
1 package	Crispy breading mix, chili jalapeño
	Oil, for frying