



# 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

◆ = Kotányi Produkte

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

