

# Chicken Nuggets with Curry Mayo

20–25 Min

## Ingredients 4 Portions

= Kotányi Produkte

| | |
|---|---|
| 400 g | Chicken breast fillets |
| 1 packet | Crispy breading mix, curry |
| 3 tbsp | Oil |
| 150 g | Mayonnaise |
| | Juice of ½ lime |
| 1.5 tsp | Curry Powder |

## Preparation

1. Cut the chicken into bite-sized cubes. Pour 500 ml of cold water into one bowl, and the Kotányi coating mix into another.
2. Briefly dip each piece of chicken into the water, then coat it in the Kotányi mix.
3. Heat oil in a pan to 160°C and fry the chicken for about 6 minutes, or until golden brown. Place the nuggets on a strainer to drain excess oil.
4. While the chicken is frying, mix the mayonnaise, lime juice, and curry spice blend in a small bowl. Serve the nuggets with the curry mayonnaise.