



## Ingredients 4 Portions

🖊 = Kotányi Produkte

400 g Chicken breast fillets

1 packet Crispy breading mix,

curry

Oil 3 tbsp

150 g Mayonnaise

Juice of ½ lime

1.5 tsp 

## Chicken Nuggets with Curry Mayo

Ō 20−25 Min ♀♀♀





## Preparation

- Cut the chicken into bite-sized cubes. Pour 500 ml of cold water into one bowl, and the Kotányi coating mix into another.
- Briefly dip each piece of chicken into the water, then coat it in the Kotányi
- Heat oil in a pan to 160°C and fry the chicken for about 6 minutes, or until 3 golden brown. Place the nuggets on a strainer to drain excess oil.
- 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.

