



Chicken Nuggets with Curry Mayo

🕒 20–25 Min   

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.

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

