



# — Mom's Crispy Fried Chicken Nuggets —

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Serving with mashed potatoes is a must — like a dip for each nugget. When the chicken is all gone we race to use a finger to pick up the crispy crumbs that had fallen off. I miss her nuggets...

## INGREDIENTS

1 lb. of boneless chicken breasts  
(cut into bite-size pieces)

1/2 cup flour

1 tablespoon cornstarch

1 teaspoon baking powder

1 teaspoon salt

1 beaten egg

Oil

Water

## EQUIPMENT

Bowl, frying pan

## YIELDS

6 servings

## STEP-BY-STEP RECIPE

- 1 | Mix all dry ingredients together in a large bowl.
- 2 | Add the beaten egg and then enough water to give it a pancake batter consistency.
- 3 | Add cut-up chicken breast pieces to the mixture and stir to coat pieces of chicken.
- 4 | Heat oil and add coated chicken pieces in several batches.
- 5 | Cook until golden brown and crispy. Goes great with mashed potatoes. Enjoy!

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