KIKKOMAN

Chicken Nuggets with Panko and Chili-Soy Dip

Total time **65 mins** **45 mins** preparation time **20 mins** cooking time

INGREDIENTS

4 portion(s)

500 ml	buttermilk
2	chicken breasts (cut into cubes)
1	egg
50 g	Kikkoman Panko - Japanese style crispy bread crumbs
1 tsp	salt
	Oil for frying
Dip:	
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
1 tbsp	honey
1 tsp	sriracha chilli sauce

PREPARATION

Step 1

500 ml buttermilk - **2** chicken breasts (cut into cubes)
Cut the chicken into cubes and let them soak in buttermilk, preferably overnight or at least for 30 minutes.

Step 2

1 egg - **50 g** Kikkoman Panko - Japanese style crispy bread crumbs - **1 tsp** salt
When ready to fry, dip the chicken in lightly beaten egg mixed with a bit of salt, then coat with panko breadcrumbs.

Step 3

Oil for frying
Fry until crispy in oil. You can use a deep fryer if you have one.

Step 4

2 tbsp Kikkoman Naturally Brewed Soy Sauce - **1 tbsp** honey - **1 tsp** sriracha chilli sauce
Mix all the ingredients for the dip and serve.