



Miele

Chicken nuggets with coconut sesame coating

By Miele

15 minutes

Preparation time

15 minutes

Cooking time

2

Serves

INGREDIENTS

100 g breadcrumbs
50 g white sesame seeds
50 g desiccated coconut
2 tsp salt flakes
1 tsp smoked paprika
1 tsp garlic powder
1 tsp onion powder
100 g plain flour
3 eggs
1 tbsp vegetable oil
2 tbsp milk
2 Chicken breast fillets, cut in
finger-thick strips
2 tbsp sweet chilli sauce

Miele Accessories

Perforated baking tray

METHOD

1. For the coating, mix together the breadcrumbs, sesame seeds, desiccated coconut, salt, paprika, onion powder and garlic powder in a bowl.
2. Place the flour in another bowl. Whisk the eggs, oil and milk together in a third bowl.
3. Coat the chicken strips with the breadcrumbs. To do this, first turn the chicken strips in the flour, then in the egg/oil mixture. Then coat them with the breadcrumb/spice mixture.
4. Place the coated nuggets directly on the perforated baking tray. Place into the oven on shelf level 2 on Fan Plus at 210°C with Crisp function activated and cook using for 15 minutes or until crisp. Turn after 10 minutes.
- 5.

Serve the cooked chicken nuggets with the sweet chilli sauce.

Additional appliance method

Oven with AirFry.

- Miele's new AirFry function (available in selected ovens) combined with the perforated baking and AirFry tray creates crispier results compared to using the regular Fan Plus setting.
- The chicken can be cooked using the same method as above but using the AirFry function. Cooking times may be reduced.