

Cap'n Crunch® Berries Fried Chicken Fingers

Ingredients

Chicken Fingers:

- 4 cups Cap'n Crunch's Crunch Berries®
- 1 cup buttermilk
- 1 tsp salt
- 1/2 tsp black pepper
- 1 lb chicken tenders
- 1/2 cup all-purpose flour
- 2 eggs
- 1/2 cup canola oil, for shallow frying
- 1/4 cup Sriracha
- 2 tbsp raspberry jelly
- 2 tsp soy sauce

How to make it

1. Chicken Fingers: In a large bowl, stir together 2 cups Cap'n Crunch's Crunch Berries® and buttermilk. Let steep for 15 minutes. Stir in salt and pepper. Add chicken tenders and turn to coat. Cover and refrigerate for at least 2 hours or up to 24 hours. Transfer chicken to plate; discard marinade.
2. In a food processor, pulse remaining 2 cups Cap'n Crunch's Crunch Berries® until finely crushed. Transfer to a shallow baking dish.
3. Transfer flour to another shallow dish. Whisk eggs in a third shallow dish. Dredge chicken tenders in flour, dip into eggs, and coat well in crushed Cap'n Crunch®. Let stand for 10 minutes to set crust.
4. In a large skillet set over medium heat, heat oil. In 2 batches, shallow-fry breaded chicken tenders, turning once, for 8 to 12 minutes or until crust is golden brown, chicken is cooked through. Transfer to paper towel to drain.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	20 min	40 min	4

Made with



Cap'n Crunch's Crunch Berries®

5. Dipping Sauce: In a small bowl, stir together Sriracha, raspberry jelly, and soy sauce until fully combined.
6. Serve chicken fingers with dipping sauce.