

Crackets® Chicken Boneless

Ingredients

- 6 oz Crackets® Box
- 1 lb boneless chicken breast, bite size
- 1 cup flour
- 1 egg
- 1 tbsp milk
- 1/2 tsp salt
- 1/2 cup garlic powder
- 1/2 tbsp black pepper
- 1/2 cup Buffalo hot sauce
- 1 tbsp vegetable oil

How to make it

1. Process the Crackets® in a food processor until fine crumbs.
2. In three separate mixing bowls have all-purpose flour, eggs mixed with milk, and combined Crackets® crumbs, garlic powder, salt and black pepper.
3. Season chicken with a salt and pepper and dip first in the flour, then the egg wash and finally the Crackets® breading mixture.
4. Drizzle with oil and place in the air fryer, cook at 350°F until golden brown and fully cooked, about 30 minutes.
5. Serve with Buffalo hot sauce, carrots, celery and ranch dressing if desired.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	30 min	40 min	2-3

Made with



Crackets® Box