

**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.