

CopyCat Chick-fil-A Chicken Nuggets

Ingredients

2 cubes chicken bouillon
2 1/2 teaspoons Morton Season-All or seasoned salt
1 1/2 pounds boneless skinless chicken breast cubed
peanut oil for frying
1 cup all-purpose flour
1 1/2 cups saltine cracker crumbs crushed very finely
2 teaspoons powdered sugar
1/4 teaspoon paprika

Directions

Dissolve the bouillon cubes in 2 cups of cool water and add 1/4 teaspoon Morton Season-All. Place cubed chicken in the water, mix, cover, and refrigerate overnight.

Heat the oil to 350°F in a deep fryer or large pot. If you are using a large pot, add enough oil so the oil is 4 inches deep.

Combine the flour, cracker crumbs, powdered sugar, and paprika in a shallow dish.

Pour off and discard the excess marinade from the chicken. Coat the chicken with the flour mixture and place on a wire rack to rest for a few minutes to help the coating better adhere to the chicken during frying.

Fry the chicken nuggets a few at a time until they are golden brown. Remove from the oil and drain on a clean wire rack.