

CopyCat Chick-fil-A Nuggets

Ingredients

1 pound boneless, skinless chicken breasts, cut into 1-inch chunks

1 cup dill pickle juice

1 $\frac{1}{2}$ cups milk, divided

1 cup peanut oil

1 large egg

1 $\frac{1}{4}$ cups all-purpose flour

1 tablespoon confectioners' sugar

Kosher salt and freshly ground black pepper, to taste

FOR THE HONEY MUSTARD:

$\frac{1}{4}$ cup mayonnaise

2 tablespoons honey

1 tablespoon mustard

2 teaspoons Dijon mustard

2 teaspoons freshly squeezed lemon juice

Directions

To make the honey mustard, whisk together mayonnaise, honey, mustards and lemon juice in a small bowl; set aside.

In a large bowl, combine chicken, pickle juice and $\frac{1}{2}$ cup milk; marinate for at least 30 minutes. Drain well.

Heat peanut oil in a large skillet over medium high heat.

In a large bowl, whisk together remaining 1 cup milk and egg. Stir in chicken and gently toss to combine; drain excess milk mixture.

In a gallon size Ziploc bag or large bowl, combine chicken, flour and confectioners' sugar; season with salt and pepper, to taste.

Working in batches, add chicken to the skillet and cook until evenly golden and crispy, about 2-3 minutes. Transfer to a paper towel-lined plate.

Serve immediately with honey mustard.