



Grain-Free 'Chick-Fil-A' Nuggets Copycat

Gluten-Free, Grain-Free, Nut-Free, Dairy-Free, Paleo

Recipe by @coffee.with.kindra

Prep Time: 4 Hours

Cook Time: 5 Minutes

Total Time: 1 Hour and 5 Minutes

Ingredients

- 1-pound chicken breast, diced into small cubes
- 1 cup dill pickle juice for brine
- 1 egg
- 1 cup milk of choice
- 1 ½ cups **Otto's Naturals – Cassava Flour**
- 2 Tablespoons paprika
- 1 Tablespoon garlic powder
- 1 teaspoon cayenne powder
- 1 teaspoon chili powder
- Salt to taste
- Pepper to taste
- Oil for frying

Instructions

1. Brine the chicken by soaking it in pickle juice for 4 hours.
2. Mix egg with milk in a medium bowl.
3. Drain pickle juice from chicken.
4. Put chicken in egg/milk mixture. Soak while preparing next step.
5. In a large Ziploc, mix cassava flour and seasonings.
6. Heat oil on medium heat to 375°F.
7. Add chicken to flour bag, zip shut and toss to coat chicken evenly.
8. Cook chicken in oil in small batches, turning to cook evenly. Nuggets will cook in 3-4 minutes.
9. Drain on paper towels. Enjoy!