



## Popcorn chicken

**Forget takeaways, this popcorn chicken is the perfect 'fakeaway'.**



Time to prepare: 40 minutes



Time to cook: 15 minutes



Serves 4

### Ingredients

- 500 grams chicken thighs, skinless and boneless, cut into bite-size pieces
- 1/4 cup milk
- 1 teaspoon lemon juice
- 3 eggs, beaten
- 1 cup flour
- 3 cups dried breadcrumbs

- 2 teaspoons dried herbs
- 2 teaspoons paprika
- 1 tablespoon lemon zest

## Method

1. Heat oven to 225°C.
2. Marinate the chicken pieces with the milk and lemon juice for 30 minutes in refrigerator.
3. Place eggs, flour and breadcrumbs in three separate bowls.
4. Mix dried herbs, paprika and lemon zest into breadcrumbs.
5. Coat a handful of chicken pieces in flour then shake off excess.
6. Transfer to egg and coat thoroughly.
7. Transfer to breadcrumbs and press pieces to stick the breadcrumbs all over.
8. Place coated chicken pieces on a greased baking tray.
9. Repeat for remaining chicken.
10. Bake in oven for 12-15 minutes or until golden brown and cooked through.

## Notes

Add to salads, sandwiches and wraps.

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