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Chicken Nuggets

Ingredients

2.25oz. bread crumbs
1oz. parmesan cheese, grated
1 tsp. dried thyme
1 tsp. dried basil
Pinch of salt
2 chicken breasts, cut into large chunks
2oz.. butter melted

Preparation

1. Preheat the oven to 200°C and grease a wire rack. Place some tin foil under the rack to catch any drippings
2. Mix the breadcrumbs, parmesan, thyme, basil and salt in a shallow bowl. Have the melted butter ready in a separate dish
3. Coat the chicken in the melted butter and then in the breadcrumbs. Place on the wire rack and bake for 20 minutes until the nuggets turn golden and crisp
4. Serve with your favourite dipping sauce.

Cooks Note