

# Crackets® Chicken Boneless

## Ingredients

- 6 oz Crackets® Box
- 1 lb Boneless Chicken breast, bite size
- 1 cup Flour
- 1 egg Egg
- 1 Tablespoon Milk
- 1/2 teaspoon Salt
- 1/2 cup Garlic powder
- 1/2 Tablespoon Black Pepper
- 1/2 cup Buffalo hot sauce
- 1 Tablespoon Vegetable Oil

## How to make it

1. Process the Crackets® in a food processor until fine crumbs.
2. In three separate mixing bowls have all-purpose flour, eggs mixed with milk, and combined Crackets® crumbs, garlic powder, salt and black pepper.
3. Season chicken with a salt and pepper and dip first in the flour, then the egg wash and finally the Crackets® breading mixture.
4. Drizzle with oil and place in the air fryer, cook at 350 °F until golden brown and fully cooked, about 30 minutes.
5. Serve with buffalo hot sauce, carrots, celery and ranch dressing if desired.



PREP  
TIME

-



COOK  
TIME

-



TOTAL  
TIME

-



SERVING

-

## Made with



**Crackets® Box**