

Jerk Chicken Bites

CAL: 276 PROTEIN: 29 CARBS: 31 FIBRE: 1 FAT: 4



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INSTRUCTIONS

Start by preheating oven to 200°C/430°F/Gas 6. Line a large baking tray with baking paper.

Place chicken pieces in a bowl, add flour and make sure all pieces are totally coated.

In a separate bowl, add eggs and milk and whisk to combine.

Next, take a shallow bowl and combine corn flakes, herbs, spices, salt & pepper.

Dip each piece of flour-coated chicken into the egg mixture, followed by the cornflakes and place on the baking tray.

Bake for 18-20 minutes. You'll need to flip the chicken at the 10 minute mark to ensure both sides turn out crispy.

Transfer to a large serving platter along with your favourite sauce.

INGREDIENTS

900g chicken breast, cut into bite-sized pieces
125g all-purpose flour
2 eggs
60ml milk
125g corn flakes, lightly crushed
1 tsp garlic powder
1 tsp ginger powder
1 tsp dried oregano
1 tsp chilli powder
1/2 tsp paprika
Salt & cracked pepper to season

MACROS Calories: 276 Protein: 29 Carbs: 31 Fat: 4 Fibre: 1