

Batter-Fried Gluten-Free Chicken Strips with Sweet & Savory Dipping Sauce

Recipe By *Zehava Krohn*



Cooking and Prep:  45
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Serves:  6

Contains: 

Preference: Meat

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free

Source: Whisk by Ami

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Potato starch is the breading on these gluten-free fried chicken strips. The baking powder in the breading makes it irresistibly crunchy. Ideal for Passover (for those who use baking powder) or those on gluten restrictive diets all year round. Accompanied by a homemade tangy apricot dipping sauce, this recipe is the ultimate crowd-pleasing dinner.

Ingredients (19)

For the Chicken Strips

- 2 teaspoons oil, plus extra for frying
- 1 teaspoon paprika
- 1 teaspoon **Gefen Garlic Powder**
- 1 teaspoon salt
- 1/4 teaspoon black pepper

- 2 eggs
 - 1/2 teaspoon **Haddar Baking Powder**
 - 1 and 3/4 cups **Gefen Potato Starch**
 - 1/2 cup water
 - 1 and 1/2 to 2 pounds chicken cutlets, cut into 1-inch thick strips
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Dipping Sauce

- 1/4 cup (1/2 stick) margarine
 - 2 onions, diced
 - 4 and 1/2 tablespoons brown sugar (white sugar will work too)
 - 1/4 teaspoon pepper
 - 1/2 teaspoon paprika
 - 2 teaspoons lemon juice
 - 1 cup boiling water
 - 1 cup **Tuscanini Apricot Preserves**
 - 4 cloves garlic, minced or 4 cubes **Gefen Frozen Garlic**
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Start Cooking

Prepare the Chicken

1. Combine oil, spices, and eggs. Add baking powder, potato starch, and water. Mix until batter is smooth and thick.
2. Add chicken strips and toss to coat.
3. Heat oil in a saucepan over medium-high heat. Deep fry chicken strips until golden brown and crispy. Place onto paper towel to absorb excess oil (this will ensure the cutlets remain crispy).
- 4.

Prepare the dipping sauce: In a skillet over medium heat, melt margarine. Add onions and brown sugar, pepper, paprika, and lemon juice. While constantly stirring, add boiling water, apricot preserves, and garlic. Allow to simmer for at least 10 minutes until sauce thickens.

5. Serve chicken strips alongside dipping sauce.