

Terra-Stick Cutlet Skewers

Recipe By Chanie Nayman



Cooking and Prep:  1
h 15 m

Serves:  12

Contains:  

Preference: Meat

Difficulty: Medium

Occasion: Purim

Source: Kosher.com

Exclusive

By Chanie Nayman, Editor, Kosher.com

My idea for this recipe was very far-fetched. My neighbor ate at a friend of hers, who served something similar to this as a first course on Shabbos. Without even tasting it, I knew it would be perfect for a Purim *seudah*, and I recreated it for you all. Because I think anything with a dipping sauce is that much more fun!

Ingredients (9)

Chicken Cutlets

- 2 and 1/2 pounds dark meat chicken cutlets, cut into nuggets
- 1 cup Gefen Light Mayonnaise
- 2 tablespoons mustard
- 1 tablespoon Gefen Soy Sauce
- 1 tablespoon Gefen Honey
- 1 7.5-oz. bag Terra sticks or chips, crushed

Dipping Sauce

- 1 12-oz. jar **Tuscanini Apricot Jam**
 - 2 tablespoons **Gefen Soy Sauce**
 - 1 tablespoon hot sauce, *or* 1/2 teaspoon crushed red pepper flakes
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Start Cooking

For the Chicken

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. In a small bowl, combine the mayonnaise, mustard, soy sauce, and honey.
3. Coat the nuggets with the mixture and roll in the Terra chips. Arrange on a lined baking sheet and spray with cooking spray.
4. Bake for 35–40 minutes. (Unlike chicken breasts, these will not dry out, since you're using dark meat chicken.)
5. Combine dipping sauce ingredients and set aside.

To Serve

1. Place three nuggets onto a skewer. Arrange on a plate with dipping sauce on the side.

Credits

Photography: Hudi Greenberger.