

# Crisp 'n Spicy Sticky Chicken Nuggets

Recipe By *Faigy Grossman*



Cooking and Prep:  30  
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Serves:  8

Contains:     

Preference: Meat

Difficulty: Medium

Source: Family Table by  
Mishpacha Magazine

I've always enjoyed the tangy, spicy flavors and crisp textures of chicken poppers and sesame chicken. This appetizer is reminiscent of those dishes, with homemade goodness in the ingredients and amazing taste overall.

## Ingredients (18)

### Chicken Nuggets

- 2 whole chicken breasts, slightly frozen
- 1/3 cup **Gefen Cornstarch**
- 2 tablespoons flour
- 1 cube **Dorot Gardens Frozen Ginger** or 1 teaspoon freshly grated fresh ginger
- 1 teaspoon salt
- 2 tablespoons **Tio Pepe Light Sherry** or other sherry cooking wine

- oil, for frying
  - 3 tablespoons chopped peanuts (or other nuts of your choice)
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## Sauce

- 2 tablespoons oil
  - 4 cubes Gefen Frozen Garlic
  - 2 tablespoons Heaven & Earth Ketchup
  - 1 tablespoon mayonnaise
  - 1/3 cup honey
  - 1 and 1/2 teaspoons red pepper flakes
  - 1 teaspoon sugar
  - 2 teaspoons soy sauce
  - 1 teaspoon water
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## Sommelier Suggests

- Or Haganuz Amuka Gewurztraminer
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## Start Cooking

### Prepare the Chicken Nuggets

1. Slice chicken very thinly and cut into small pieces. (It's much easier to cut when slightly frozen than when fully defrosted.)
2. Place chicken pieces into a large mixing bowl and add cornstarch, flour, ginger, salt, and sherry. Mix well until it forms a thick batter-like mixture. Set aside and allow chicken to marinate.

### Prepare the Sauce

- 1.

Heat oil in a large frying pan over medium heat; add garlic and fry until fragrant and beginning to brown.

2. Lower heat and add remaining sauce ingredients to pan, stirring until well combined.
3. Bring sauce to a boil and allow to simmer for one minute, until beginning to thicken. Remove from heat and set aside.

### Fry

1. Heat a generous amount of oil in a small, deep pot and, working in batches, drop tablespoonsful of chicken mixture into pot. Fry until lightly golden, turning over if necessary. Remove from the pot to a paper-towel lined pan. Repeat until all the chicken mixture is used up.

### To Finish

1. Place chicken nuggets into the pan with the sauce and heat through.
2. Add chopped peanuts and toss nuggets to coat evenly with sauce.
3. Serve over rice and garnish with additional peanuts.

### Note:

For a pretty serving idea, you can thread the nuggets onto skewers, alternating with squares of red pepper. Place the skewers over rice and sprinkle with nuts.

### Credits

Photography: Moishe Wulliger

Food Styling: Renee Muller