

Schnitzel Nuggets for Passover with Apricot Dipping Sauce

Recipe By Victoria Dwek

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Cooking and Prep:  40
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Serves:  4

Contains: 

Preference: Meat

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free

Source: ArtScroll

Just because you've gotten rid of the bread crumbs doesn't mean you have to go a week without schnitzel! Here's a super recipe for the enduring dinner classic.

The chicken nuggets can be baked or fried.

Ingredients (16)

Chicken

1 and 1/2 pounds chicken cutlets, cut into nuggets

oil for frying

Batter

1 cup Gefen Potato Starch

1 teaspoon salt

- 1 tablespoon paprika
 - 1/2 cup water
 - 2 teaspoons oil
 - 2 eggs
 - 1 teaspoon **Haddar Baking Powder**
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Sauce

- 1/2 cup **Tuscanini Apricot Fruit Spread** or other apricot jam
 - 1/4 cup brown sugar
 - 1/4 cup **Gefen Ketchup**
 - 1 tablespoon lemon juice or vinegar
 - 1 clove garlic, crushed or 1 cube **Gefen Frozen Garlic**
 - pinch salt
 - pinch coarse black pepper
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Start Cooking

Prepare the Chicken

1. In a medium bowl, combine potato starch, salt, paprika, water, oil, eggs, and baking powder. Add chicken nuggets to batter.
2. Heat oil in a small saucepan over medium-high heat. When oil is hot, add chicken nuggets, a few at a time, and fry until golden, about five to six minutes.

Prepare the Dipping Sauce

1. In a small saucepan over medium heat, combine jam, brown sugar, ketchup, lemon juice, garlic, salt, and pepper. Cook, stirring occasionally, until sugar is dissolved.

To Serve

1. Serve dipping sauce alongside chicken, or toss with chicken in a heated skillet. Alternatively,

for softer nuggets, you can drizzle the sauce over the chicken and bake for 10 to 15 minutes.

Acknowledgement

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