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## Susannah's Easy & Irresistible Chicken Nuggets

Recipe courtesy Susannah Locketti

Kid tested and approved!

1 lb boneless skinless chicken breasts cut into 24-32 bite sized pieces  
1 cup skim milk, 2% milk or low fat buttermilk  
2 eggs  
2 cups Italian seasoned breadcrumbs  
1/2 cup grated Parmesan cheese (The kids like 4C's)  
Kosher Salt & Pepper  
Olive Oil for pan frying

Place a large nonstick skillet over medium high heat. In a medium sized bowl, whisk together the milk and eggs. Place chicken pieces in the egg mixture, set aside and recruit the kiddos for the next step.

In a large Ziploc baggie, have the kids combine the bread crumbs, cheese, plus salt and pepper. Offer kudos on their culinary skills!

Swirl around 2 or more Tablespoons of olive oil in the hot skillet and allow the oil to heat up while you move on to the final step. This is easy, huh? (Recipe continued on next card)

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Using tongs, pull a handful of chicken pieces out of the egg mixture, let the excess drip off and add them to the Ziploc baggie. Seal the baggie and let the kids have fun shaking it up until the pieces are fully coated. Repeat until all chicken pieces are coated and discard any remaining bread crumb mixture. You're almost done...let's move on to the final step.

Working in batches, place the coated pieces in the hot oil and brown evenly on both sides. They will only take 3-5 minutes per side because the nuggets are bite sized.

In a large Ziploc baggie, have the kids combine the bread crumbs, cheese, plus salt and pepper. Offer kudos on their culinary skills!

Place finished nuggets on paper towels to drain excess oil. You did it!!

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