

Crispy & Spicy Chicken Pieces

Serves: 1

Prep time: 20 minutes

Marinating Time: 2 hrs

Cooking time: 20-35minutes



Finger licking

Ingredients:

- 2-3 chicken pieces
- $\frac{3}{4}$ cup buttermilk
- $1\frac{1}{2}$ teaspoon smoked paprika
- salt and pepper
- spray cooking oil

Crums

- 5 tablespoons of panko breadcrumbs
- 2 tablespoon of fresh breadcrumbs
- 2 tablespoon of plain flour
- pinch black pepper
- pinch mixed herbs
- small pinch of chilli powder
- pinch of ginger powder
- pinch of garlic powder
- pinch cayenne pepper * **optional**

Method:

- In a large ziplock bag, add buttermilk, smoked paprika, salt and pepper. Mix well
- Place the chicken pieces into the buttermilk mixture, coat well and **refrigerate for up to 2 hours**
- **Preheat oven to 200°**
- In another ziplock bag, combine the breadcrumbs, plain flour and spices
- Drain chicken and add to the bag and coat them with the crumb mixture, (giving them a gentle squeeze helps the crumbs hold better) shake off excess crumbs
- Place chicken on a wire rack over a foil lined baking tray. Spray chicken with cooking oil and cook in preheated oven for 20-35 minutes, **(turn after 10 minutes)** till the chicken is cooked through. (This will depend on the size of the pieces)

Serve with a side of salad or vegetables

Note: If not as crispy as you like, heat some oil in pan and shallow fry the chicken legs turning as you cook until they turn crunchy, remove and drain on paper towel