

Copycat Chick-fil-A Chicken Nuggets: Crispy, Juicy, and Flavorful

There are a few reasons why this recipe stands out:



OVEN
400°F

TIME
15 min

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INGREDIENTS

- 1 lb boneless, skinless chicken breasts
- 1 cup dill pickle juice
- 1 cup buttermilk
- 1 cup all-purpose flour
- 1/2 cup cornstarch
- 1 tsp paprika
- 1 tsp garlic powder
- 1 tsp onion powder
- Salt and pepper to taste
- Oil for frying

DIRECTIONS

1. Cut the chicken breasts into bite-sized pieces and place them in a bowl.
2. Pour the dill pickle juice over the chicken, cover, and refrigerate for at least 30 minutes.
3. In another bowl, combine the buttermilk, paprika, garlic powder, onion powder, salt, and pepper.
4. After marinating, drain the chicken and dip each piece into the buttermilk mixture, then coat it in the flour and cornstarch mixture.
5. Heat oil in a deep skillet over medium-high heat. Fry the chicken nuggets in batches until golden brown, about 3-4 minutes per side.
6. Remove the nuggets and place them on a paper towel-lined plate to drain excess oil.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/copycat-chick-fil-a-chicken-nuggets-crispy-juicy-and-flavorful/>