

Homemade Chicken Nuggets - Crispy, Juicy & Family-Approved

Homemade Chicken Nuggets ? : Crispy, Golden, and Full of Flavor



OVEN
400°F

TIME
25 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 to 1... lbs chicken breast
- 1 tsp onion powder
- 1 tsp garlic powder
- 1 tsp black pepper
- 1 tsp paprika
- 1 tsp salt
- 1 tsp sugar

... cup cornstarch

... cup water

1 cup all-purpose flour

2 large eggs, beaten

1 cup plain breadcrumbs

3-4 cups vegetable oil, or more as needed

Substitutions & Notes:

Breadcrumbs: Swap plain for panko for extra crunch.

Bake or air fry: If you prefer not to deep-fry, bake at 400°F for 20-25 minutes or use your air fryer.

Spices: Adjust seasoning to taste-try cayenne for heat or Italian seasoning for variety.

Instructions:

1. Prepare the Chicken Mixture:
2. Shape the Nuggets:
3. Heat the Oil:
4. Bread the Nuggets:
5. Fry the Nuggets:

6. Drain and Serve:

Tips for Success:

Freeze the shaped nuggets for even breading and cleaner frying.

Use a thermometer to keep oil around 350°F for best crispiness.

Double the batch and freeze uncooked nuggets for later.

Dipping Sauce Ideas:

Ranch

BBQ sauce

Honey mustard

Sweet chili sauce

Sriracha mayo

What to Serve With Them:

DIRECTIONS

1. Prepare the Chicken Mixture: Blend chicken in a food processor until minced. Add onion powder, garlic powder, pepper, paprika, salt, sugar, cornstarch, and water. Blend until well combined.? Duration: 5 minutes
2. Shape the Nuggets: Scoop 1%₀₀ tbsp of the chicken mixture and shape into nuggets. Place on a parchment-lined tray and freeze for 30 minutes to firm up.? Duration: 10 minutes + 30 minutes freezing
3. Heat the Oil: While nuggets firm up, heat oil in a deep pan over medium-high heat to about 350°F (175°C).? Duration: 10 minutes
4. Bread the Nuggets: Set up a dredging station with flour, beaten eggs, and breadcrumbs. Dip each frozen nugget in flour, then egg, then breadcrumbs, pressing gently to coat.? Duration: 10 minutes
5. Fry the Nuggets: Fry in batches for 6-8 minutes, turning halfway, until golden brown and cooked through. Don't overcrowd the pan.? Duration: 8 minutes per batch
6. Drain and Serve: Transfer nuggets to a paper towel-lined tray to drain. Serve warm with your favorite sauces.? Duration: 2 minutes
7. Tips for Success: Freeze the shaped nuggets for even breading and cleaner frying.
8. Use a thermometer to keep oil around 350°F for best crispiness.
9. Double the batch and freeze uncooked nuggets for later.
10. Dipping Sauce Ideas: Pair your nuggets with:

11. Ranch
12. BBQ sauce
13. Honey mustard
14. Sweet chili sauce
15. Sriracha mayo
16. What to Serve With Them: These nuggets go great with:
17. Sheet : Pan Quesadillas for a fun, family-style dinner
18. 3-Ingredient Egg Wraps for a high-protein side
19. Crockpot : Nacho Dip as a game-day pairing
20. Instant : Pot Lasagna for a comfort food feast
21. Dorito : Casserole for a double-dose of crunchy fun
22. Storage & Freezing: Fridge: Store leftovers in an airtight container for up to 3 days.
23. Freeze: Freeze uncooked, breaded nuggets on a tray, then transfer to a freezer bag. Cook straight from frozen-just add a few extra minutes.
24. Reheat: Use the oven or air fryer to bring back that crispy texture.
25. Final Thoughts: These Homemade Chicken Nuggets are everything we love about the fast-food classic-only better, fresher, and made with love. Whether you're feeding picky eaters or meal-prepping your week, this recipe is a guaranteed win.

SWAPS & NOTES

Breadcrumbs: Swap plain for panko for extra crunch.

Bake or air fry: If you prefer not to deep-fry, bake at 400°F for 20-25 minutes or use your air fryer.

Spices: Adjust seasoning to taste-try cayenne for heat or Italian seasoning for variety.

Prepare the Chicken Mixture Blend chicken in a food processor until minced.

TIPS FOR SUCCESS

Freeze the shaped nuggets for even breading and cleaner frying.

Use a thermometer to keep oil around 350°F for best crispiness.

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

Original recipe: <https://chefmaniac.com/homemade-chicken-nuggets-crispy-juicy-family-approved/>