

My Favorite Crispy Chicken Finger Recipe from Scratch

500g boneless chicken breast, cut into thin strips



TIME
5-6 min

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INGREDIENTS

500g boneless chicken breast, cut into thin strips
1 cup buttermilk (or $\frac{1}{2}$ cup yogurt + $\frac{1}{2}$ cup water)
1 tsp garlic powder
1 tsp onion powder
1 tsp black pepper
1 tsp red chili powder (adjust to taste)
Salt to taste
1 $\frac{1}{2}$ cups all-purpose flour
1/2 cup cornflour
1 tsp baking powder
2 large eggs, beaten
Breadcrumbs or crushed cornflakes (for coating)
Oil for deep frying

Swaps and Notes:

Chicken: Boneless, skinless chicken breasts are perfect for this, but you can also use chicken thighs. Cut them into thin strips so they cook quickly and evenly.

Buttermilk: Buttermilk is the key to a tender chicken finger. If you don't have buttermilk, you can make a quick substitute with yogurt and water.

Spices: The combination of garlic powder, onion powder, and red chili powder gives these chicken fingers a lovely, savory flavor. You can adjust the amount of chili powder to your desired level of heat.

Coating: Panko breadcrumbs will give you a

wonderfully light and crispy crust. Crushed cornflakes will give you a more rustic, crunchy texture.

Dipping Sauce: Ketchup or mayo are classic choices, but you can also make your own dipping sauce with a blend of mayo, hot sauce, and a little bit of honey.

How to Make Crispy Chicken Fingers:

Marinate the Chicken: In a bowl, mix the chicken strips with the buttermilk, salt, pepper, garlic powder, onion powder, and chili powder. Cover and marinate for at least 1 hour, or overnight for the best results.

Prepare the Coating Station: In one bowl, mix the all-purpose flour, cornflour, baking powder, and a pinch of salt. In a second bowl, beat the eggs. In a third bowl, add the breadcrumbs or crushed cornflakes.

Coat the Chicken: Remove the chicken from the marinade. Dredge each piece in the flour mixture, shaking off the excess. Then dip it in the beaten egg, letting any excess drip off. Finally, coat it in the breadcrumbs, pressing to adhere.

Fry: Heat the oil in a deep pan over medium heat. Fry the chicken fingers in batches for about 5-6 minutes, or until they are golden brown and crispy.

Serve: Remove the chicken fingers from the oil and let them drain on a paper towel. Serve hot with your favorite dipping sauce.

Tips for Success:

Marinate for Flavor: The longer you marinate the chicken, the more tender and flavorful it will be.

Use a Deep Pan: A deep pan is crucial for deep frying. This prevents the oil from splattering and ensures a safe frying experience.

Don't Crowd the Pan: Fry the chicken in batches to avoid crowding the pan. Crowding will lower the oil temperature, resulting in soggy chicken instead of crispy ones.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

My Mexican Chicken and Rice Casserole is a fantastic one-pan dinner.

For a great salad option, my Light Tangy Chicken Salad is a fantastic choice.

If you need to feed a crowd fast, these Sheet Pan Quesadillas are a lifesaver.

DIRECTIONS

1. Marinate the : Chicken: In a bowl, mix the chicken strips with the buttermilk, salt, pepper, garlic powder, onion powder, and chili powder. Cover and marinate for at least 1 hour, or overnight for the best results.
2. Prepare the : Coating Station: In one bowl, mix the all-purpose flour, cornflour, baking powder, and a pinch of salt. In a second bowl, beat the eggs. In a third bowl, add the breadcrumbs or crushed cornflakes.
3. Coat the : Chicken: Remove the chicken from the marinade. Dredge each piece in the flour mixture, shaking off the excess. Then dip it in the beaten egg, letting any excess drip off. Finally, coat it in the breadcrumbs, pressing to adhere.
4. Fry: Heat the oil in a deep pan over medium heat. Fry the chicken fingers in batches for about 5-6 minutes, or until they are golden brown and crispy.
5. Serve: Remove the chicken fingers from the oil and let them drain on a paper towel. Serve hot with your favorite dipping sauce.
6. Tips for Success: Marinate for Flavor: The longer you marinate the chicken, the more tender and flavorful it will be.
7. Use a : Deep Pan: A deep pan is crucial for deep frying. This prevents the oil from splattering and ensures a safe frying experience.
8. Don't : Crowd the Pan: Fry the chicken in batches to avoid crowding the pan. Crowding will lower the oil temperature, resulting in soggy chicken instead of crispy ones.
9. Serving Suggestions and Pairings: These chicken

fingers are fantastic on their own, but they are also wonderful with a side of French fries, a simple green salad, or some mac and cheese. For a fun, crowd-pleasing meal, you could serve them with some of my Easy Cheesy Chicken Sliders with Marinara Garlic Butter or a delicious Walking Taco Bar.

10. **Storage and Leftover Tips:** Leftovers are delicious! Store them in an airtight container in the refrigerator for up to 3 days. To reheat, warm them in a skillet or oven to crisp them up again.
11. **More Recipes You Will Love:** If you're a fan of easy, delicious, and one-pan meals, you'll want to check out some of these other favorites:
12. **My Mexican :** Chicken and Rice Casserole is a fantastic one-pan dinner.
13. For a great salad option, my : Light Tangy Chicken Salad is a fantastic choice.
14. If you need to feed a crowd fast, these : Sheet Pan Quesadillas are a lifesaver.
15. For a different kind of one-pan comfort food, these Chicken Enchiladas are always a winner.
16. **Final Thoughts:** These Crispy Chicken Fingers are a recipe that proves a great meal doesn't have to be complicated. It's a simple, delicious, and deeply satisfying dish that is perfect for a family dinner. I hope it becomes a new favorite in your home.
17. If you make these chicken fingers, I'd love to hear about it! What's your favorite dipping sauce? Let me know in the comments below.

SWAPS & NOTES

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with yogurt and water.

TIPS FOR SUCCESS

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

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