



BAKED CHICKEN DIPPERS

Makes 16 servings | Serving size: 3 ounces

PREP TIME
20 min

COOK TIME
20 min

TOTAL TIME
40 min

Our coworkers challenged us to create a baked chicken nugget that was comparable to their favorite restaurant's grilled chicken nuggets—and I think we nailed it! This is the perfect recipe to serve a crowd at any party!

Ingredients

- ½ cup pickle juice
- ½ cup milk
- 4 pounds chicken, diced
- 2 tablespoons powdered sugar
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon celery salt
- 1 teaspoon smoked paprika
- 1 tablespoon black pepper

Optional dipping sauces

- Creamy BBQ Dipping sauce
- Honey Mustard Dressing
- Buffalo sauce



Directions

1. In a medium bowl, mix together pickle juice and milk. Add the chicken, then cover and allow to marinate for 20 minutes.
2. While the chicken is marinating, mix together powdered sugar and all of the seasonings (garlic powder, onion powder, celery salt, smoked paprika, black pepper) and set aside.
3. Once chicken has marinated for 20 minutes, prepare a baking pan and preheat the oven to 400°F.
4. Drain the chicken and toss with the seasoning mixture, space chicken out on the greased baking pan, making sure none of the pieces are touching.
5. Bake for 15-20 minutes or until chicken is white throughout.
6. Remove from oven and enjoy with your favorite dipping sauce.