

CRISPIEST-EVER POPCORN CRUSTED CHICKEN 3 WAYS

Makes 4 of each variant

Hands-on time: 20 minutes each

Hands-off time: 25-30 minutes each

INGREDIENTS

For the popcorn crumb:

5 cups plain, unsalted popcorn

2 tsp (10g) Knorrox All-in-1 Chicken Flavoured Seasoning

½ cup cake flour

3 eggs, beaten

For the sweet chilli wraps:

2 (500g) chicken breasts

2 tbsp canola oil

4 tbsp sweet chilli mayonnaise

4 white wraps

1 large tomato, sliced

8 lettuce leaves

For the crispy wings snack platter

500g chicken wings

2 tbsp canola oil

¼ cup chutney

2 tbsp chopped coriander

For the fried chicken drumsticks:

500g - 800g chicken drumsticks

2 cups oil, for frying

2 cups mashed potato

½ cup gravy

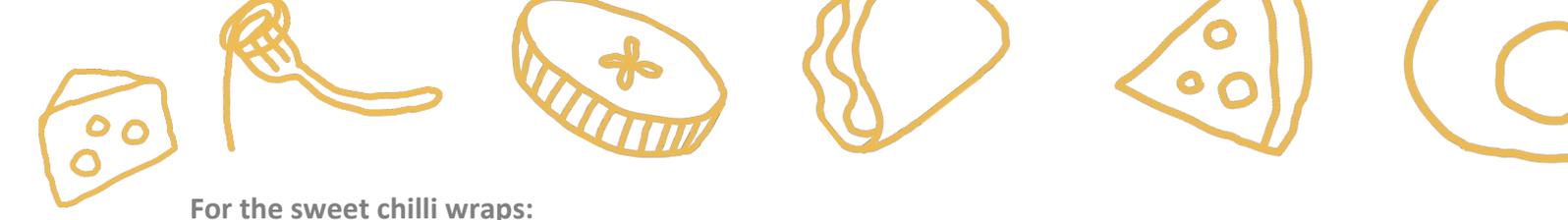
2 cups coleslaw

2 tbsp chopped parsley

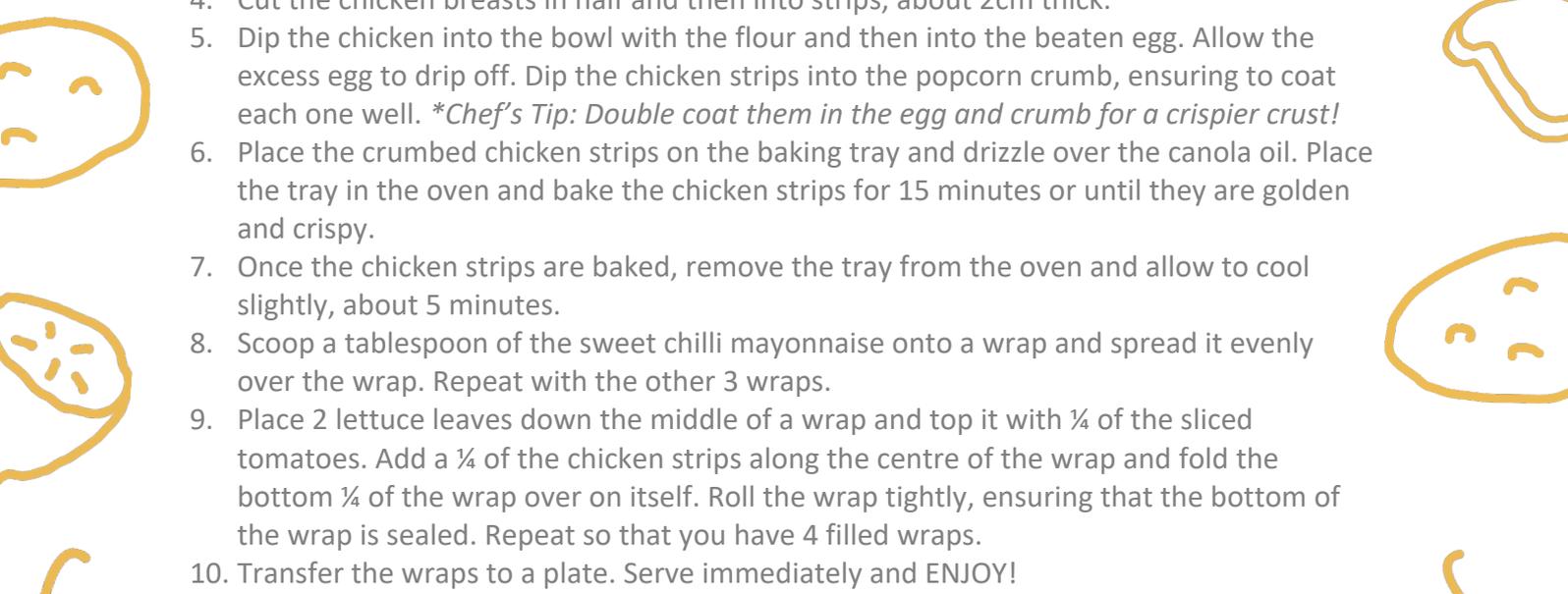
METHOD

For the popcorn crumb:

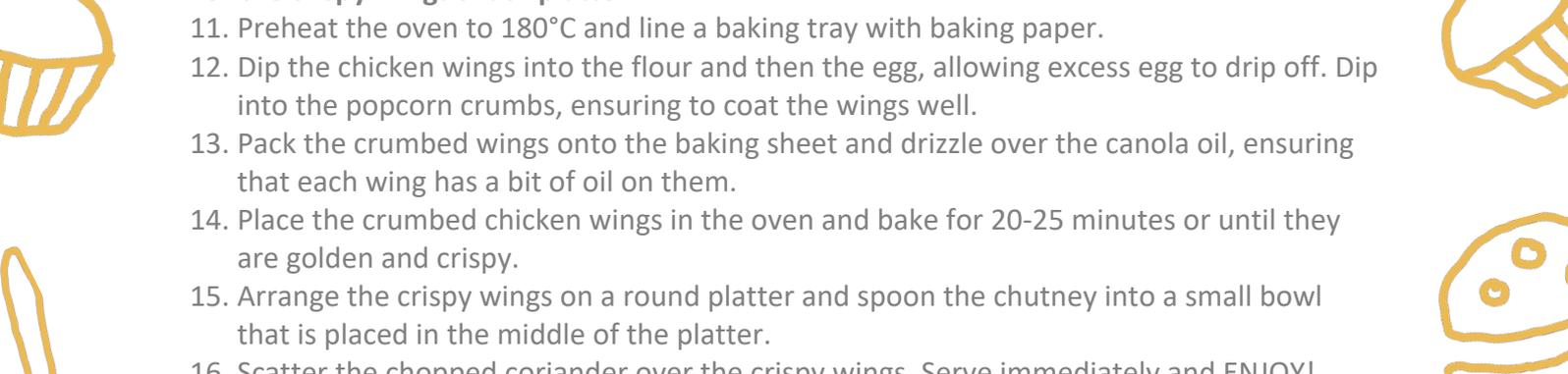
1. Pour the popcorn into a food processor and add in the Knorrox All-in-1 Chicken Flavoured Seasoning. Pulse the popcorn mixture until it resembles fine crumbs. Add into a wide-rimmed bowl and set aside. **Chef's Tip: No food processor? No problem! Put the popcorn in zip-seal bag and crush using a rolling pin!*
2. Pour the flour and the beaten eggs each into 2 wide-rimmed bowls and set aside.



For the sweet chilli wraps:

3. Preheat the oven to 180°C and line a baking tray with baking paper.
 4. Cut the chicken breasts in half and then into strips, about 2cm thick.
 5. Dip the chicken into the bowl with the flour and then into the beaten egg. Allow the excess egg to drip off. Dip the chicken strips into the popcorn crumb, ensuring to coat each one well. **Chef's Tip: Double coat them in the egg and crumb for a crispier crust!*
 6. Place the crumbed chicken strips on the baking tray and drizzle over the canola oil. Place the tray in the oven and bake the chicken strips for 15 minutes or until they are golden and crispy.
 7. Once the chicken strips are baked, remove the tray from the oven and allow to cool slightly, about 5 minutes.
 8. Scoop a tablespoon of the sweet chilli mayonnaise onto a wrap and spread it evenly over the wrap. Repeat with the other 3 wraps.
 9. Place 2 lettuce leaves down the middle of a wrap and top it with ¼ of the sliced tomatoes. Add a ¼ of the chicken strips along the centre of the wrap and fold the bottom ¼ of the wrap over on itself. Roll the wrap tightly, ensuring that the bottom of the wrap is sealed. Repeat so that you have 4 filled wraps.
 10. Transfer the wraps to a plate. Serve immediately and ENJOY!
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For the crispy wings snack platter:

11. Preheat the oven to 180°C and line a baking tray with baking paper.
 12. Dip the chicken wings into the flour and then the egg, allowing excess egg to drip off. Dip into the popcorn crumbs, ensuring to coat the wings well.
 13. Pack the crumbed wings onto the baking sheet and drizzle over the canola oil, ensuring that each wing has a bit of oil on them.
 14. Place the crumbed chicken wings in the oven and bake for 20-25 minutes or until they are golden and crispy.
 15. Arrange the crispy wings on a round platter and spoon the chutney into a small bowl that is placed in the middle of the platter.
 16. Scatter the chopped coriander over the crispy wings. Serve immediately and ENJOY!
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For the fried chicken drumsticks:

17. Dab the drumsticks with paper towel to ensure that they are dry. Dip each one into the flour and followed by the egg and then into the popcorn crumbs, ensuring to coat the drumsticks well. **Chef's Tip: Drying the drumsticks before, makes them easier to coat.*
 18. In a medium pot, heat the oil over a medium-low heat, about 5 minutes. **Chef's Tip: The oil is ready when you put the back of a wooden spoon in the oil and it bubbles around the spoon.*
 19. Fry the coated drumsticks until they are golden brown and cooked, about 15-20 minutes. Fry in batches to ensure they cook evenly. Remove the drumsticks from the oil and place on paper towel to drain.
 20. Serve the crispy chicken drumsticks with mashed potato, gravy and coleslaw. Garnish with chopped parsley and ENJOY!
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