

Coconut Crunch Chicken Strips with Creamy Honey-Mango Dipping Sauce



Method:

Step 1

Begin by filling a medium-sized pot about half-way with the vegetable oil (roughly 6-8 cups), and bring the temperature of the oil slowly up to 350° while you prepare the strips.

Step 2

Place the chicken strips into a bowl, and add the pinch of curry powder, a couple of pinches of salt and pepper, and a pinch or two of cayenne pepper, to the strips; toss the strips to coat them in the seasoning, and set them aside for a moment.

Step 3

Set up your “coating” station by putting the flour, along with another couple of pinches of salt, pepper and cayenne pepper, into a medium-sized bowl and blending to combine; put the eggs into another medium-sized bowl and beat them, and put the sweetened shredded coconut into another medium-sized bowl; to coat the chicken strips, dredge one strip at a time into the seasoned flour and coat it well; next, dip it into the beaten eggs, and then into the shredded coconut; press the strips into the coconut very well to coat them thoroughly, and place the coated strips onto a plate to hold until all strips have been coated.

Step 4

To fry the strips, work in batches by adding about 4-5 strips into the hot oil, and allow them to fry for about 1 ½ – 2 minutes, moving them very gently with tongs every now and then, until they are a deep, golden color; remove from oil and place onto a paper towel-lined platter to drain, and sprinkle each batch with a pinch of salt and pepper while they're still hot; repeat the process until all strips have been fried.

SERVE THE STRIPS HOT, GARNISHED WITH A SPRINKLE OF THE MINCED CHIVES AND A SIDE OF THE CREAMY, HONEY-MANGO DIPPING SAUCE.

Creamy Honey-Mango Dipping Sauce Method:

Step 1

Add all ingredients into the bowl of a food processor, and process until completely combined and well-blended; serve immediately, or cover with plastic wrap and store in the fridge for a couple of days.

INGREDIENTS:

- ★ Vegetable oil for frying-2 chicken breasts (skinless and boneless), sliced length-wise into 4 strips, then those strips sliced length-wise in half, making a total of 8 strips per breast
- ★ Pinch curry powder
- ★ Salt
- ★ Pepper
- ★ Pinch cayenne pepper
- ★ cup flour
- ★ 2 eggs
- ★ 2 cups sweetened, shredded coconut
- ★ 1 tablespoon chives, finely minced

Creamy Honey-Mango Dipping Sauce ingredients:

- ★ ½ cup mayonnaise
- ★ ½ cup frozen mango chunks, thawed
- ★ 2 tablespoons fresh cilantro leaves
- ★ 1 tablespoon honey
- ★ Pinch (small) curry powder
- ★ 3-4 drops Sriracha sauce (add more if you like it a bit more spicy)
- ★ ½ teaspoon fresh lemon juice