



**Recipe name:**

Buffalo-style PEPPADEW® chipotle crunch chicken fillets with chipotle mayo and hot honey chipotle dip

**Recipe description:**

Crispy, spicy chipotle chicken fillets with a choice of two flavoursome homemade spicy dipping sauces. Turn this into a complete meal with a refreshing carrot and cucumber side salad.

This delicious dish features crispy, spiced chicken strips with a smoky chipotle kick that can be baked, fried or air-fried to golden perfection. Paired with two homemade dipping sauces — a creamy PEPPADEW® Chipotle Crunch mayo and a hot honey chipotle sauce — serve this with a fresh side salad of mixed greens, carrot ribbons and cucumber slices. Ideal for dinner, this dish brings together a delightful blend of textures and tastes that will surely impress.

**Prep Time**

30 minutes

**Cook Time**

15 minutes

**Serves:**

2-4

**Made with:**

PEPPADEW® Chipotle Crunch

**Course:**

Lunch / Dinner / Side / Starter

**Occasion:**

Party Food

**Ingredients:**

- Lunch / Dinner / Side / Starter 3 skinless and boneless chicken breasts, cut into strips (approx. 3 strips per fillet)
- 280g cornflakes or dried breadcrumbs
- 1 tsp salt
- 2 tsp smoked paprika
- 250g all-purpose flour
- 2–3 eggs
- 3 tsp PEPPADEW® Chipotle Crunch

**PEPPADEW® Chipotle Crunch mayo:**

- 1 egg
- 4 egg yolks
- 1 tbsp Dijon mustard
- 1 tsp white wine vinegar
- 240ml natural flavoured oil (grapeseed/olive oil/rapeseed)
- 3 tsp PEPPADEW® Chipotle Crunch

**Hot honey PEPPADEW® Chipotle Crunch dipping sauce:**

- 3 tsp PEPPADEW® Chipotle Crunch
- 150g honey

**Side salad:**

- 2 large carrots
- 1 medium cucumber
- Mixed salad leaves

**Method:****Buffalo-style chipotle chicken fillets**

1. Slice the chicken breast into strips.
2. Place the cornflakes/breadcrumbs into a small zip-closed bag.
3. Crush the cornflakes/breadcrumbs with a large plate or rolling pin until the flakes have broken down into crumbs.
4. Prepare a large bowl with the flour, salt and smoked paprika. Mix well.
5. In a clean bowl, beat the eggs and 3 tsp of PEPPADEW® Chipotle Crunch.
6. Coat each strip in the flour, shaking off any excess.
7. Then dip into the egg mixture and let any excess drip off.
8. Generously roll in the cornflakes.

**When ready to cook the chicken**

OVEN – Preheat oven to 200°C or 400°F and line a large baking sheet with parchment

paper or a silicone baking mat and place the chicken on it. Spray oil on the chicken and bake for 10 minutes on one side and another 10 minutes on the other.

**FRY** – Heat 10cm depth of oil in a shallow frying pan until it reaches 175°C. Fry for 4 to 5 minutes on each side until golden. Drain on a paper towel before serving.

**AIR FRY** – Place in an air fryer basket and spray the tops with oil. Cook in the pre-heated air fryer for 7 to 8 minutes. Flip the chicken, spray again and air fry for a further 7 to 8 minutes. An instant-read thermometer inserted into the centre should read at least 74°C / 165°F and the chicken crust should be golden.

### **To make the side sauces**

#### **Chipotle Crunch Mayonnaise**

Method:

1. Add the egg and egg yolks to a large bowl. Whisk for a few minutes.
2. Add the mustard and continue to whisk.
3. While whisking, slowly pour in the oil.
4. When you notice the mixture beginning to thicken and emulsify, stop pouring and continue to whisk.
5. Add the white wine vinegar and continue whisking while pouring the remaining oil. You may want to keep whisking and add more oil for a thicker mayonnaise.
6. Once the mayonnaise is to your desired thickness, add 3 tsp of PEPPADEW® Chipotle Crunch.

#### **Hot honey Chipotle Crunch dipping sauce**

Method:

1. Add the honey and 3 tsp of the PEPPADEW® Chipotle Crunch to a heat-proof small pan.
2. Heat over the stove until the honey warms through slightly and becomes runny.
3. Add to a heat-proof dipping bowl ready for serving.

#### **Side salad**

Method:

1. Using a mandoline or peeler, peel the carrot skin and then peel the carrot into thin long strips.
2. Slice up the cucumber.
3. To put the side salad together, add the mixed salad leaves, thin carrot strips and cucumber.
4. Dress with the homemade PEPPADEW® Chipotle Crunch mayonnaise before serving.

#### **SERVING SUGGESTION:**

Bring the dish together by serving the warm buffalo chicken strips with both dips and the side salad.