



## Macadamia and Cashew-Crusted Chicken Bites

Courtesy LadyFingers Private Chef and Catering Service

6 - 8 servings

### Ingredients:

- 2 plump chicken breasts
- ½ cup macadamia nuts
- ½ cup cashews
- 1 cup almond flour, divided
- 1 egg
- ¼ cup water

### Instructions:

1. Preheat oven to 400 degrees (or 375 degrees for convection)
2. Cover a medium baking sheet with non-stick foil.
3. Cut chicken breasts into generous cubes (1 ½-inch or two-bites).
4. Place macadamia nuts, cashew nuts and ¼ cup almond flour into a food processor. Process until nuts are coarsely ground (note – you must use the flour as it keeps the oily nuts from becoming pasty).
5. Set up three dipping bowls for coating your chicken starting with a shallow bowl containing ¾ cup almond flour.
6. Beat 1 egg with ¼ cup water and place into a second shallow dipping bowl.
7. Place your ground nut mixture into a third shallow dipping bowl.
8. Thoroughly coat each chicken cube with almond flour, dip each cube into the egg wash, and finish by coating each cube with nut mixture, pressing the nuts onto the chicken cubes with your fingers as necessary.
9. Place the coated chicken cubes onto the prepared baking sheet.
10. Bake for 10 minutes. Gently turn cubes, taking care not to disturb nut coating and bake for another 5 minutes or until cubes are hot and nut coating is nicely browned.
11. Remove from baking sheet and serve with Mango Dipping Sauce.