



Sue is always developing her crispy coatings. You might have seen these Popcorn style coatings at the major take away restaurants. So here is our none Popcorn version with an unusual twist in the ingredients?..

Ingredients:-

Chicken thighs
Plain (Gluten free in our case) Flour
Chilli flakes
Garlic Salt
Onion Salt
Hot Paprika powder
Mixed herbs
Salt and Pepper
A sharing bag of Cheese and Onion crisps
2 Eggs, beaten for the Egg wash.

Method:-

- (1) Smash the crisps up in their bag.
- (2) Mix all the dry ingredients well.
- (3) Dip each Chicken portion in the seasoned flour mix.
- (4) Dip in the Egg wash.
- (5) Re-coat with seasoned flour mix.
- (6) Roast on a grill tray at 180C for 25 minutes.

We had home made Coleslaw, Garlic Bread and Corn on the Cob with ours.