

the ELK'S COOKBOOK



BANG BANG CHICKEN BITES

By Gabi Strickland Walker. Gabi is the creator and editor of Walker Mtn. Eats Facebook group, where she shares her delicious recipes which are tried-and-true tested on her husband, Gar, her girls, and her family, church family, and friends.



Gabi said, "This recipe is super yummy and a quick week-night dinner that everyone LOVED!" It's perfect with the kickoff of softball and baseball season when you just need an easy throw-together dinner! Gabi said the original recipe stated it makes a good appetizer, but she served it over rice with a side of steamed broccoli and, voila, it was a perfect meal. 🍴



Recipe: **BANG BANG CHICKEN BITES** *From the Kitchen of Gabi Strickland Walker*

INGREDIENTS

- 24 oz bag frozen CRISPY chicken nuggets
- ½ C mayo
- 3 T sweet chili sauce (I used Frank's)
- 1 T Sriracha hot sauce (more if desired)
- Prepared Rice (I used Minute Rice)
- ¼ C sliced green onions - garnish

DIRECTIONS

PREP 15-20 MIN

- STEP 1** Preheat an air fryer** to 300 degrees. Add nuggets in a single layer to the air fryer basket, and fry until hot and crisp, about 10 minutes, shaking the basket halfway through cooking time. You may need to work in batches.
- STEP 2** While nuggets are cooking, stir mayonnaise, chili sauce, and hot sauce together in a large bowl until well blended. (Reserve a little of the sauce for garnish)
- STEP 3** Prepare Minute Rice according to the directions. Steam a vegetable as a side dish, if desired.
- STEP 4** Toss hot chicken nuggets in sauce until well coated. Top with green onions before serving over rice. Enjoy!

****NOTE** You can also use the convection or air fryer setting on your oven. Spray a large baking sheet with nonstick cooking spray. Place nuggets in a single layer on a baking sheet, and spray nuggets with cooking spray. Half way through cooking, turn nuggets over. Bake for 12-15 minutes.