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CHEF'nBOX STEP BY STEP

Chicken Bites with Fries

Tender chicken inner fillets in a crisp breadcrumb coating, ready to pair with a choice of sauces. An easy way to create different menu options from the same core product.

1

Prepare your ingredients. No need to defrost the bites, freeze to fry. Fry the bites in oil at 175°C for 4 - 5mins or until the internal temperature reaches 74°C.



2

Cook your fries in oil at 175°C for 3mins. Toss with some salt to taste.



3

In a bowl add half the sauce of your choice and toss the bites



4

Plate & Serve with the second half of the sauce and a sprinkle of chives.

