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CHEF'nBOX STEP BY STEP

Crispy Chicken Bites

Crispy chicken bites coated in seasoned breadcrumbs, perfect for pairing with a sauce of your choice. Pre-cooked for fast preparation and reliable service all day long.

1

Prepare your ingredients. No need to defrost the Asian bites, freeze to fry. Fry the Asian bites in oil at 175°C for 4 - 6mins or until the internal temperature reaches 74°C.



2

In a bowl add half the sauce of your choice and toss the Asian bites to coat.



3

Sprinkle on top with sesame seeds and chives.



4

Plate & Serve with the second half of the sauce.

