

Popcorn Chicken

Oscar · 28/09/2024

**Prep Time**

35 mins

Difficult

Medium

Servings

6

Description

Popcorn chicken is a dish of bitesized chunks of deepfried chicken that are sure to be a family favorite I love to serve the chicken with mashed potatoes and green beans

Ingredients

- - 3 cups flour - 2 teaspoons garlic powder - ½ teaspoon salt - ¼ teaspoon ground black pepper - 2 eggs - 2 tablespoons lemon juice - 2 cups oil
- or as needed - 3 skinless
- boneless chicken breasts
- cubed

Instructions

1. Mix flour
2. garlic powder
3. salt
4. and black pepper together in a bowl. Beat eggs and lemon juice together in a separate bowl. Heat 2 inches of oil in a large pot over medium heat. Dredge chicken pieces in flour mixture; shake off excess. Dip into beaten egg. Lift up so excess egg drips back into the bowl. Press into flour mixture again to coat. Lower pieces of chicken carefully into hot oil in batches; fry until golden brown
5. 7 to 8 minutes. Transfer to a paper towel-lined plate to drain. Repeat with remaining chicken pieces. Recipe Tip To test if the oil is hot enough
6. drop in a small amount of flour; if it sizzles
7. the oil is ready. Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. Amount will vary depending on cooking time and temperature
8. ingredient density
9. and specific type of oil used.