

Quick 'n Easy Chicken Bites

This simple chicken recipe is designed for our beginner chefs. In just a few easy steps you'll create mouth watering, moist and tangy seasoned chicken breasts. Chicken is a primary animal protein and a healthy alternative to red meat. Whether it is roasted, grilled, broiled, baked, or barbequed, it is available to enjoy throughout the year. These Quick 'n Easy Chicken Bites are delicious dipped in salsa, honey mustard, or even yogurt!

Prep: 10 minutes • Total: 30 minutes

Ingredients: Sweet pickle relish ¼ cup 50 mL Regular mustard 50 mL ¼ cup Cumin ½ tsp 2 mL Basil 1 tsp 5 mL Dry bread crumbs ½ cup 125 mL Boneless, skinless chicken breasts 3 large 3 large

Directions:

- 1. Pre-heat oven to 425°F. Line a large rimmed baking sheet with foil and lightly oil.
- 2. In a large bowl, stir relish with mustard and then stir in the cumin and basil. Place bread crumbs in a pie plate or bowl.
- Slice each chicken breast into 5 or 6 chunky nuggets.
 Add a few pieces to the relish mixture and stir to evenly coat.
- 4. Remove one piece at a time and place in bread crumbs to coat. Shake off excess, the place on foil and repeat with remaining pieces.
- 5. Bake in centre of pre-heated oven until chicken is golden and cooked through (20-25 minutes).

Nutrition Serving Size (17 Servings Per Co	19g)		cts
Amount Per Serving			
Calories 200	Calc	ories fron	n Fat 30
		% Da	aily Value*
Total Fat 3.5g			5%
Saturated Fat 0.5g			3%
Trans Fat 0g			
Cholesterol 65mg			22%
Sodium 400mg 17 %			
Total Carbohydrate 16g 5%			
Dietary Fiber 1g			4%
Sugars 5g			
Protein 28g			-
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Vitamin A 0%		Vitamin (%0 ز
Calcium 4%	•	ron 8%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500			
Total Fat Less Saturated Fat Less Cholesterol Less	than than than than than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g

Adapted from: Chatelaine, 2009

Makes 4 servings (75g / serving) • 1 serving = 4 small pieces

Prepared By: Jennifer Broxterman, Registered Dietitian & Shannon Smith, BScH Foods & Nutrition student **NutritionRx • Email:** info@nutritonrx.ca • **Phone:** (519) 520-9549 • **Website:** www.nutritionrx.ca