

# Afghan Grilled Chicken: A Savoury Delight for Your Next BBQ

Making delicious, crispy chicken nuggets at home has never been easier, and this recipe is brought to you in collaboration with the talented **Camila** from [@contentwithcamila](#). Whether you're cooking for your kids or looking for the perfect comfort food snack, these homemade nuggets are sure to please!

## Ingredients:

### Chicken Mixture

- 3 Chicken Thighs, blended (optional to season)

### Batter/Dredge

- 2 Eggs
- 1/3 cup Cornstarch
- 1/4 cup Water

### Flour Mixture

- 1 Cup All-Purpose Flour
- 1 Tablespoon Cumin
- 1 Tablespoon Chili Powder
- Salt & Pepper



## Instructions:

### 1. Prepare the Chicken Nuggets

Blend chicken thighs until smooth. Shape the mixture into nugget-sized portions. You can season the chicken with your preferred spices for extra flavour.

### 2. Coat the Nuggets

- First, coat each nugget in the flour mixture, ensuring

all sides are evenly covered.

- Next, dip the nugget into the wet batter mixture made from eggs, cornstarch, and water.
- Return the nugget to the flour mixture for a final dredge, creating a crispy outer layer.

### 3. Cook to Perfection

Heat your frying oil of choice (Camila uses beef tallow for a healthier option without seed oils) in a skillet for a shallow fry. Fry the nuggets until golden brown and crispy on the outside, ensuring the chicken is thoroughly cooked inside.

### 4. Pat Dry and Serve

Place the cooked nuggets on a paper towel to absorb excess oil or gently pat them dry. Serve warm with your favourite dipping sauces!



**Why Choose Air-Chilled, Antibiotic-**

## Free Chicken?

Nutrafarms' air-chilled, antibiotic-free chicken ensures you're starting with the highest quality protein for your homemade chicken nuggets. This method preserves the natural flavours of the chicken and eliminates excess water that can dilute the taste. Additionally, Nutrafarms' commitment to ethical farming practices means you're serving your family a product that's both delicious and sustainable. [Learn more about their free-range and pasture-raised chicken here.](#)

## Final Thoughts

Homemade chicken nuggets are a fantastic way to enjoy a beloved dish while knowing exactly what's going into your food. With Nutrafarms' premium chicken and Camila's recipe, you're creating a meal that's as nutritious as it is delicious. Whether for a casual dinner or a party snack, these nuggets are bound to become a family favourite.

Ready to elevate your comfort food game? Give this recipe a try and let us know how it turned out!

