OVEN BAKED CHICKEN NUGGETS

Ingredients:

- 1 to 2 lbs Chicken Breasts cut into chunks
- 4 Tbsp Olive Oil
- 1 Cup Breadcrumbs
- 4 Tbsp Cheese (any kind)
- Salt & Pepper 1 tsp each



Directions:

- 1. Pour 1 Tbsp olive oil on a baking sheet
- 2. Pour 3 Tbsp olive oil (you may need more depending on qty of chicken) into a bowl
- 3. Mix breadcrumbs, 1 tsp each of S&P, and cheese together in a separate bowl
- 4. Dip chicken chunks one by one into olive oil than coat with the breadcrumb mixture, pushing lightly on each side.

 Place onto prepared baking sheet. TIP: Use one hand for the olive oil/chicken and the other for the bread crumbs to keep your fingers from becoming club fingers all loaded up and wasting the gunk.
- 5. When all the chicken is done place in a preheated 425° F Oven for 15 minutes, then flip over (note: if they do not easily flip they are not ready to flip) bake for approx. another 5-10 minutes. Please keep watch depending on your oven and how large you cut the chunks.

