Chick-Fil-A Nuggets

Ingredients

- 2 pounds boneless skinless chicken breasts, cut into bite-sized pieces
- 1 tablespoon dill pickle juice
- 1/2 cup cornstarch
- 1 tablespoon soy sauce
- 1 large egg white
- 1/8 teaspoon salt
- 1/8 teaspoon pepper
- 1/4 teaspoon garlic powder
- 1/4 teaspoon paprika
- 1 tablespoon Dijon mustard

Directions

Dipping Sauce:

1/4 cup Dijon mustard

3 tablespoons barbecue sauce

2 tablespoons honey

Oil for frying

1. Place chicken and pickle juice in a bowl; toss to coat. Let sit at room temperature for 30 minutes. Meanwhile, combine the next 8 ingredients to form a thick batter. Add batter to the chicken mixture and toss to coat.
2. For dipping sauce, combine mustard, barbecue sauce and honey; set aside.
3. In a deep skillet or electric skillet, heat 1 inch oil to 375°. Fry chicken pieces, a few at a time, until browned and juices run clear, 1-2 minutes on each side. Drain on paper towels. Serve with sauce.