

Maine Arts Camp

Recipe Name: Baked Chicken Nuggets

Chef: Charles Limoggio CEC

Preparation Time: 40 minutes

Servings: 6

Quantity	Unit	Ingredient Name	Prep Notes
3	Boneless skinless	Chicken breasts	
1	Cup	Italian Seasoned bread crumbs	
1/2	Cup	Grated Parmesan cheese	
1	Teaspoon	Kosher salt	
1	Teaspoon	Dried thyme	
1	Tablespoon	Dried basil	
1/2	Cup	Unsalted butter, melted	1 stick

Procedure:

1. Preheat oven to 400 degrees F (200 degrees C).
2. Cut chicken breasts into 1 1/2-inch sized pieces. In a medium bowl, mix together the bread crumbs, cheese, salt, thyme and basil. Mix well. Put melted butter in a bowl or dish for dipping.
3. Dip chicken pieces into the melted butter first, then coat with the breadcrumb mixture. Place the well-coated chicken pieces on a lightly greased cookie sheet in a single layer, and bake in the preheated oven for 20 minutes.

• **Notes:**

Tip: Aluminum foil can be used to keep food moist, cook it evenly, and make clean-up easier.