Hot Honey Mini Chicken Schnitzels

EASY • 45 MINS

If you thought chicken schnitzel couldn't get any better, meet your new weeknight favourite by @nunnamaryskitchen! Golden, crunchy and finished with salty feta and a drizzle of Capilano Hot Chilli Honey.



SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Easy	20 mins	25 mins	4

Ingredients

- ⅓ cup Capilano Hot Chilli Honey, plus extra to

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serve

- 1kg chicken tenders
- ½ cup plain flour, seasoned with salt and pepper
- 1 egg
- ½ cup whole milk
- 2 cups panko breadcrumbs
- 1–2 tbsp za'atar
- Olive oil, for frying
- 200g feta, crumbled

Used in this recipe



Capilano Hot Chilli Honey

Available at

coles Woolworths

Honey with a Kick!

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses premium Australian floral honey with firey flecks of habanero chilli to create a delicious, sweet heat.

Elevate Your Savoury Dishes

Seek out the taste of adventure of sweet and spicy with this hot honey on your pizza, wings, tacos, stir fries and Asian-inspired dishes. It's a convenient, fresh new way to add loads of flavour to any savoury dish.

Method

1. Place the seasoned flour in a shallow bowl. Whisk the egg and milk together in a second bowl. Combine the panko and za'atar in a third.

2. Working one at a time, coat each chicken tender in the flour and shake off the excess. Dip into the egg mixture, then press firmly into the panko to coat evenly. Transfer to a tray.

3. Heat the oil in a large frying pan over medium heat. Cook the tenders in batches for 3–4 minutes each side, or until golden and cooked through. Add extra oil between batches as needed.

4. Transfer the tenders to a wire rack.

5. Brush generously with Capilano Hot Chilli Honey. Turn and repeat on the other side.

6. Top with the crumbled feta and an extra drizzle of Capilano Hot Chilli Honey. Serve warm.

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