



CITRUS-KISSED CHICKEN FINGERS

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EACH BATCH SERVES SIX.

| INGREDIENTS | X1 | X2 | X3 | X4 |
|---|---------------|---------------|-----------------|-------------|
| Boneless, skinless chicken breast, cut into 1-inch strips | 1 1/2 pounds | 3 pounds | 4 1/2 pounds | 6 pounds |
| Frozen orange juice concentrate, thawed | 1/2 cup | 1 cup | 1 1/2 cup | 2 cup |
| Garlic cloves, minced | 4 | 8 | 12 | 16 |
| Large eggs (yes, the eggs are variable. Use more or less as needed) | 2 | 3 | 4 | 6 |
| Gluten free corn flake cereal, crushed (use fruit or honey sweetened) | 2 1/2 cups | 5 cups | 7 1/2 cups | 10 cups |
| Shredded unsweetened coconut | 2/3 cup | 1 1/3 cups | 2 cups | 2 2/3 cups |
| Light brown sugar | 2 tablespoons | 1/4 cup | 6 tablespoons | 1/2 cup |
| Olive oil | 3 tablespoons | 6 tablespoons | 9 tablespoons | 3/4 cups |
| Gluten & dairy free curry powder | 1/2 teaspoon | 1 teaspoon | 1 1/2 teaspoons | 2 teaspoons |

In a resealable bag, toss the chicken together with the orange juice concentrate and half of the garlic. Marinate the chicken in the refrigerator for 2 to 8 hours, turning occasionally.

Preheat the oven to 400°F and lightly grease or line a baking sheet with parchment paper.

In a small bowl, beat the eggs. In a large bowl, combine the corn flake cereal crumbs, coconut, brown sugar and remaining garlic. Drizzle the melted butter over the coating and mix thoroughly.

With one hand, dip each chicken piece into the egg, shaking off any drips, and place in the corn flake mixture. With the other hand, pat the coating on both sides of the chicken and place on the prepared baking sheet. Repeat with the remaining chicken fingers.

Bake for 10 minutes at 400 degree F oven. Allow to cool. Freeze cooled chicken on a baking sheet lined with waxed paper or parchment until firm. Place chicken into a freezer safe container separated with wax paper. Remove as much air as possible, seal, label and freeze.

To serve: Place chicken on baking sheet and cook in a preheated 400 degree oven until heated through and crisp, about 10 minutes.