

Panko Chicken Strips with Hasselback Potato



Ingredients (Chicken Strips)

- 2-4 Boneless chicken thighs (Cut in slices)
- 2 teaspoons Garlic Powder
- 2 teaspoons Onion Powder
- 2 teaspoons Smoked Paprika
- 1/2 teaspoon Salt
- 1/2 teaspoon freshly ground Black Pepper
- 2 Boneless Chicken Breasts/Thighs (Cut in slices)
- 1 Cup Panko Bread Crumbs
- 1 Cup All-Purpose Flour
- 3 Eggs Whisked Smooth

Directions (Chicken Strips)

1. Mix together the garlic powder, onion powder, smoked paprika, salt and pepper and Panko in a small bowl. I like to throw in a small food processor to make the mix finer. Pat the chicken dry and add to a medium bowl. Transfer mix to a plastic bag or paper plate and set aside.
2. Add the flour to plastic bag. Add chicken to plastic bag and shake until coated. Remove flour coated chicken dredge in whisked egg mixture. and cover until coated. Coat chicken with panko mix on a plate or shake in a bag. Your call.
3. Preheat a 3.5-quart air fryer to 400 degrees F. Using tongs, add the chicken to the air fryer basket, without touching. Cook, flipping skin-side up halfway through, until an instant-read thermometer inserted into thickest part (avoiding the bone) reads 165 degrees F, about 15-18 minutes. Let rest for 5 minutes before serving.

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Hasselback Potato



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Ingredients (Hasselback Potato)

- 2 Russet Potatoes
- 2 Tablespoons Melted Butter
- 2 teaspoons Garlic Powder
- 2 teaspoons Onion Powder
- 2 teaspoons Smoked Paprika
- 1/2 teaspoon Salt
- 1/2 teaspoon freshly ground Black Pepper

Direction (Hasselback Potato)

1. Place the potato flat side down. Start from one end of the potato, cut almost all the way through, at about 3 to 4 mm intervals. I use two chop sticks on either side, so I don't accidentally slice through the whole potato.
2. Mix together the garlic powder, onion powder, smoked paprika, salt and pepper and Melted Butter in a small bowl. (Save a small portion to sprinkle on top prior to baking)
3. Brush mixture generously throughout the slices of the potato. Sprinkle remaining dry mixture on top of the potato.

4. Bake the potato for about 40 minutes in a preheated 375 degree oven or 20 mins in an Air Fryer at 400 Degrees or until the potatoes turn crispy and the flesh is soft. Once done remove from the oven and serve hot.
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