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Chicken Fried Sweetbread Nuggets

Yield: 5 min Total Time: 35 min

Recipe from: https://www.recipeschoose.com/recipes/sweetbread-southern-recipe

Ingredients:

- 1 pound sweetbreads lightly rinsed and cut into 1-inch chunks OR 1 lb chicken tenders cut into 1-inch chunks
- 2 cups milk
- 1/2 teaspoon salt
- 1 1/2 cups all purpose flour
- 1 tablespoon smoked paprika
- 2 teaspoons garlic powder
- 1 1/2 teaspoons onion powder
- 2 eggs lightly beaten
- salt
- pepper
- ketchup grilled banana
- dipping sauce honey-mustard
- 1/3 cup mayonnaise
- 1/4 cup honey
- 3 tablespoons whole grain mustard
- 1/8 teaspoon cayenne pepper
- salt
- pepper
- vegetable oil for frying

Nutrition:

- 1. Calories: 410 calories
- 2. Carbohydrate: 58 grams
- 3. Cholesterol: 100 milligrams
- 4. Fat: 15 grams
- 5. Fiber: 3 grams

- 6. Protein: 13 grams
- 7. SaturatedFat: 3 grams
- 8. Sodium: 900 milligrams
- 9. Sugar: 22 grams

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