



The most insanely delicious chicken fingers with the most hypnotically addictive dip! This is for SURE about to be your next addiction!



Ingredients

For the chicken marination

700g chicken	1/2 teaspoon of dried thyme
1 tablespoon of cumin	4 tablespoons balsamic vinegar
1 tablespoon smoked paprika	1 tablespoon of rosemary
1 teaspoon ginger spice	7 cloves of garlic, minced

For the coating

1 cup crumbs	1/2 tablespoon of cumin
1 cup of mala	1/2 teaspoon of dried oregano
1 tablespoon of coriander powder	

For the dip

4 tablespoons of dijon mustard	1/2 teaspoon of garlic powder
4 tablespoons of mayonnaise	1/4 teaspoon of pepper
3 tablespoons of honey	1/4 teaspoon of dried oregano
A splash of lemon juice	1/2 teaspoon of paprika
1/4 teaspoon of chili	Finely chopped dania

Method

A day before , set the chicken to marinate. Chop your chicken into strips and place in a bowl. Add all the marination ingredients along with a bit of salt. Mix it all up and let it marinate.

Next day, begin by preparing the dip. Dump all the ingredients into a bowl and mix them all up until combined. Give it a taste and if anything needs adjustment, adjust at this stage.



Now lets cook the strips: Add the dry spices into the breadcrumbs and mix until combined. Dip the chicken into the mala, toss in the crumbs then proceed to fry. Each batch will take about 3 minutes to get done. Once done, serve together with that splendid dip and enjoy.



SERVE WITH: any starch and a salad or kachumbari on the side too

This recipe was brought to you by Kaluhi's Kitchen from: <https://www.kaluhiskitchen.com/thyme-ginger-chicken-fingers-sweet-chili-mayo-dip/>

Video: <https://youtu.be/ycNQhu6JBRw>