



## Macadamia Crusted Popcorn Chicken with Sweet Chili Lime Dipping Sauce

Inspired by the flavors of Thailand, grownup popcorn chicken satisfies your inner child while feeding your spicy soul. Coated in panko, coconut flakes and chopped macadamia nuts then air fried these chicken bites extra crispy without adding any fat!

Switching up Monday night with my (oven-fried) Coconut Popcorn Chicken. This coconut “popcorn” chicken is breaded in sweet coconut, oven-baked, then dipped in a spicy, tangy Thai chili lime sauce. Add a creamy honey mustard sauce for an extra dip...you’ll be so glad you did! This is what I call

at-home takeout. And yes, these popcorn chicken bites are even healthier than takeout because they’re baked, not fried...plus so much tastier. Serve with steamed rice or oven-baked french fries and veggies for an easy Thai inspired dinner that’s different, sweet, spicy, and full of flavor.

### INGREDIENTS

1 tablespoon dijon mustard  
1/4 cup olive oil mayo  
2 pounds boneless chicken breasts, cut into 2 inch cubes  
1 1/2 cups shredded unsweetened coconut  
1/2 cup Panko breadcrumbs  
1/2 cup finely chopped macadamia nuts  
1/2 teaspoon paprika  
kosher salt and black pepper  
extra virgin olive oil, for brushing

### SWEET THAI CHILI LIME SAUCE

cloves garlic, grated on a microplane grater  
1/2 cup fish sauce  
1/2 cup lime juice  
1/2 cup brown sugar  
2 to 4 red Thai chilis, finely minced (or 2 teaspoons Sambal Oelek crushed fresh chili sauce)  
1/4 cup finely minced cilantro  
1/4 cup finely sliced scallions

## INSTRUCTIONS

1. In a bowl, whisk together the mustard and olive oil mayo. Add the chicken and toss well to coat.
2. Preheat the oven to 425 degrees F. Line a baking sheet with parchment.
3. Add the coconut, Panko, paprika, macadamia nuts, and a pinch each of salt and pepper to a medium-sized bowl. Stir to combine.
4. Remove each piece of chicken from the mustard mix, and dredge through the crumbs, pressing gently to adhere. Cook according to your air fryer instructions.
5. Meanwhile, make the chili sauce. Combine all ingredients in a bowl.
6. Serve the chicken topped with flaky salt, fresh cilantro, limes, and the Sweet Thai Chili Lime Sauce for dipping.