

## Betty's Ritz Cracker Chicken Nuggets Recipe



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Betty demonstrates how to make her quick and easy Ritz Cracker Chicken Nuggets in this video. These make the perfect appetizer or main course, and are great for kids (as well as adults!). They are tender, juicy and tasty, and will make a fantastic finger addition to your recipe collection!

### Ingredients:

2 lbs. boneless, skinless chicken breasts, cubes into approx. 1" cubes (nuggets)

Meat tenderizer, to taste (or salt)

16 oz. box Ritz crackers

1.5 sticks melted margarine

Freshly-ground black pepper, to taste

Bring the chicken to room temperature and allow the melted margarine to cool to room temperature. Place 1.5 inner packs of Ritz crackers in a gallon-sized Ziploc bag and seal it (removing as much air as possible). Set the bag of crackers on a countertop, and use a rolling pin to crush the crackers into a fine consistency. Place the chicken nuggets in a large mixing bowl and sprinkle with meat tenderizer (or salt) to taste. Add the melted margarine and mix with the tenderized chicken until all chicken is evenly coated by the margarine. (You may use your hands to do this.) Now, take a handful of the chicken nugget mixture and place it in the bag of crushed crackers. Shake the bag until all of the chicken nuggets are evenly coated with cracker crumbs. Place the coated nuggets into a 9" x 12" baking dish and continue to fill the baking dish using the same procedure as above until all of the nuggets are used up. Wash your hands to avoid any contamination from the chicken. Using a pepper grinder, season the top of the nuggets with black pepper to taste. (If you prefer, just sprinkle with regular black pepper.) Bake at 400 degrees for 25-30 minutes. Serve, and don't plan for leftovers!