



Sourdough crusted Chicken with Feta & hot Honey sauce



The sourdough breadcrumbs make this dish a gluten free option. You can also make the breadcrumbs in bulk and use with any other crumbed meat recipe. The hot honey sauce can also be used as a drizzle for salads, burgers or any other crumbed meat dish.

The recipe uses three products from The Deli Coffee Co. range:

- The Deli Coffee Co. Chilli Jam
- The Deli Coffee Co. Sweet Fire Salt Mix
- The Deli Coffee Co. Sourdough Bread

Serves 4

60ml Honey
10ml The Deli Coffee Co. Chilli Jam
4 Chicken Breasts, deboned and skinless
The Deli Coffee Co. Sweet Fire Salt Mix
5ml Paprika
60ml Wheat flour / Rice Flour
2 Eggs beaten
4 thick slices Sourdough Bread
Oil to fry
200gr Plain Feta

Steps

Place the Sourdough bread on a baking tray and roast in the oven or Air fryer until dry enough to crumb into bread crumbs. Use a food processor to make even crumbs. You can store these crumbs in an airtight container for up to a week in the fridge or freeze to keep longer.

Combine honey and The Deli Coffee Co. Chilli Jam. Heat in the microwave for 20 seconds or on the stove in a small pot until just simmering. Remove and keep aside.

Cut the chicken breasts horizontally to make 2 even thin chicken breast pieces from each breast. Use 3 shallow bowls and put the wheat/rice flour, beaten eggs and sourdough crumbs separate in each bowl. Flavour the wheat/rice flour with The Deli Coffee Co. Sweet Fire Salt Mix from a grinder and paprika, do the same with the sourdough crumbs. Take one piece of chicken and dredge firstly through the flour on both sides, then the egg and finally the breadcrumbs. Make sure it is thoroughly coated with the breadcrumbs. Place on lightly greased baking tray. Do the same for the remaining 7 pieces of chicken. It will be best to keep overnight in the fridge or for at least an hour, for the breadcrumbs to settle on the chicken, but can also be used immediately. Fry in shallow oil, or in Air fryer or roast in the oven until crispy, golden and cooked. Crumb the feta over the chicken pieces and grill until the feta is hot and starts turning golden. Drizzle with the hot honey sauce. Serve with roasted potatoes and a side salad. Enjoy....