



## Crispy Spicy Chicken Fingers

### Ingredients:

- 12 oz of chicken breast, sliced
- 1 tablespoon Italian Seasoning
- 1 tablespoon crush red pepper
- 1 tablespoon cumin
- 1 tablespoon garlic powder
- 1 tablespoon turmeric
- 1 tablespoon paprika
- 1 tablespoon Sriracha sauce
- 2 egg whites
- 1 packet Diet Center Ranch/BBQ balls, crushed
- 4 tablespoons Sesame Sauce
- Salt and pepper to taste

### Directions:

1. Mix together all spices in a bowl
2. Add Sriracha sauce and egg whites
3. Dip chicken in the egg mixture
4. Dip chicken in crushed Ranch or BBQ balls.
5. Place in air fryer at 350°F for 15 – 20 mins.
6. Dip strips in Oriental Sesame Sauce
7. Serve. Bon Appétit!