



Coconut Chik'n

1 can (13 ounce) Chik'n Bites, Fried Chik'n, or FriChik
½ cup cornstarch
¼ teaspoon sea salt
¼ teaspoon pepper (optional)
1 egg, beaten
½ cup shredded coconut
2-4 tablespoons cooking oil

Directions: Combine cornstarch and seasonings. Heat the oil in a skillet over medium high heat. Dip each piece of Chik'n in the cornstarch mixture, coating all sides. Next dip into egg mixture making sure it coats thoroughly. Coat Chik'n in coconut, rolling and pressing down to coat it well. Place in skillet and brown on all sides. Drain on paper towel to remove any excess oil. Serve with favorite dipping sauce.

Submitted by Sharon L. of Arizona