

Latke Chicken

Ingredients

- 1 lb. boneless chicken tenders
- 2 tbsp extra-virgin olive oil
- 2 Macintosh apples, cored & sliced
- ½ Vidalia onion, diced
- 1 package potato pancake mix
- 2 eggs
- 1 ½ cups all-purpose flour
- 2 quarts warm water
- ⅓ cup apple cider vinegar
- ⅔ cup white sugar
- ⅓ cup dark brown sugar
- ¼ cup kosher salt
- 2 tbsp cinnamon
- ¾ tsp salt
- ½ tsp black pepper
- 1 tsp nutmeg
- 1 tsp thyme

Instructions

1. Pour 1 quart of water into a large container. Add ⅓ cup apple cider vinegar, ⅓ cup white sugar, and ¼ cup kosher salt. Stir until the sugar and salt have dissolved and allow to cool to room temperature.
2. Pour the remaining quart of water into another large container. Add ⅓ cup white sugar, ⅓ cup dark brown sugar, 2 tbsp cinnamon, and 1 tsp nutmeg. Stir until the sugar has dissolved and allow to cool to room temperature.
3. Add the chicken tenderloins to the brine prepared in step one and the apple slices to the marinade prepared in step two. Cover and refrigerate both for half an hour.
4. Prepare three shallow bowls. Place all-purpose flour into the first. Crack the eggs into the second and beat them. Into the third, place the potato pancake mix, ¾ tsp salt, and ½ tsp black pepper. Mix well. This time when the chicken and apples are marinating is also an excellent opportunity to dice your onion.
5. Preheat the oven to 400° F.
6. Dredge the chicken tenders well in the flour, shaking well to discard excess flour. Dip the chicken into the egg and then dredge a second time in the potato pancake mix. Set the chicken aside to rest for approx. 5 minutes.
7. Place the olive oil into a large skillet and allow to heat up on medium-high heat. Sear the chicken tenders for 3-4 minutes on each side.
8. Place the chicken tenders in a 9x13 baking dish sprayed with non-stick cooking spray.
9. Add in the apples around the chicken and drizzle the onions generously over top.
10. Top with thyme and drizzle with some of the cinnamon apple marinade.
11. Bake 30 minutes or until chicken has reached an internal temperature of 165° F. Let rest for a few minutes before serving.