

# Chicken Nuggets with Comté AOP

## Informations

People : 4



## Ingredients

- 150 g grated Comté AOP
- 400 g chicken breast
- 2 egg whites
- ½ bunch of chives
- 50 g butter
- Fine salt, pepper

## Preparation steps

1. Dice the chicken, then mince in the blender.
2. Stir in the egg whites, the scissored chives and 150 g of grated cheese.
3. Season with fine salt and freshly ground pepper.
4. Mould the filling into the buttered Dino pastry cutters.



5. Preheat the oven to 180°C. Cook the nuggets for 10 minutes. Switch the oven to grill, then remove the nuggets from the pastry cutters, sprinkle with the leftover grated cheese and brown for 2-3 minutes. Serve hot with a little ketchup and a few crisps.

? **Tip:** You could make the nuggets in this recipe with turkey or even white fish.