



Ingredients:

Chicken Fingers:

- 1 package boneless, skinless chicken breast (about 3 medium)
- 1 egg
- 1/2 cup [unsweetened shredded coconut](#)
- 2 Tbsp coconut flour
- [coconut oil](#) for frying

Dip:

- 2 Tbsp coconut butter (AKA [coconut cream concentrate](#))
- juice of 1 small lime
- sprinkle of dried chipotle pepper (to taste, I use about 1/8 tsp)
- pinch of salt

Directions:

Chicken:

- Cut the chicken breast into tenderloin sized pieces.
- Heat a tablespoon or two of coconut oil over medium heat in pan.
- Mix coconut flakes and coconut flour together in a bowl.
- In a separate bowl, scramble egg.
- Take each chicken piece and individually dredge into scrambled egg first then lightly coat the chicken strip in the coconut mixture.
- Place in hot coconut oil and fry on each side until golden brown and cooked through. Remove from heat.

Dip:

- In a small bowl combine coconut butter, lime juice, chipotle pepper, and salt.

Dip chicken in chipotle lime coconut butter and enjoy.