

Easy Chicken Nugget Ideas On a Budget!

Chicken Parmesan Subs

MAKES: 8 SUBS

24 chicken nuggets
8 ct hot dog buns
1 cup tomato sauce
1 cup shredded mozzarella
cheese
1 tsp Italian Seasoning

1. Bake chicken nuggets in the air fryer or oven per directions.
2. In small bowl, combine tomato sauce and Italian seasoning.
3. Place 3 chicken nuggets into each hot dog bun, top with tomato sauce, and sprinkle shredded mozzarella cheese on top.
4. Bake for 5-10 minutes until cheese and nice and melty!



Chicken Cordon Bleu Rolls

MAKES: 16 ROLLS

16 Chicken Nuggets
1 roll crescent roll dough
8 slices deli ham, cut in half
1/2 cup whole grain or dijon
mustard
4 slices swiss cheese cut into
32 strips

1. Unroll the tube of crescent dough. Cut each triangle in half lengthwise to make a total of 16 triangles.
2. Lay a chicken nugget on the widest part of the triangle. Top nugget with a half slice of ham, a small dollop of mustard and then two strips of Swiss cheese.
3. Roll up the crescent dough, wrapping the dough around the chicken, ham and cheese bundle. Place on sprayed baking sheet.
4. Bake at 375 degrees for 9 to 11 minutes until brown and melty.



Buffalo Chicken Taquitos

MAKES: 10 WRAPS

30 chicken nuggets
10 flour tortillas
1/2 cup mild buffalo wing
sauce
8oz whipped cream cheese
1/2 cup mozzarella cheese
(shredded)

1. Bake chicken nuggets in the oven or air fryer per directions.
2. On each tortilla, spread cream cheese first, drizzle some wing sauce, place 3 chicken nuggets, and sprinkle some mozzarella cheese on top.
3. Roll each tortilla up tight and place seam side down on a baking sheet.
4. Bake for 5-10 minutes until each tortilla is slightly golden and cheese is melted!

Peachy Chicken & Waffles

MAKES: 20 SANDWICHES

20 chicken nuggets
1 cup peach preserves
2 tbsp Dijon mustard
1 tbsp honey
1 tbsp lemon juice
40 Mini waffles

1. Cook chicken nuggets per package directions in the oven or air fryer.
2. In a small saucepan, melt the peach preserves with the mustard, honey and lemon juice. Set aside.
3. Using your toaster, cook your frozen waffles until desired doneness.
4. We like to make these into mini sandwiches, but you can also do these open face.
5. Break your waffles into 4 mini waffles, top each mini with a chicken nugget, and then add a little peach sauce on top. Cover with another mini waffle!

General Tso Nugget Rice Bowl

SERVES: 4

18-20 chicken nuggets
2 cups Cooked Jasmine rice
1 lb Asparagus (slice into 1/2 inch pieces)
4 tsp sesame seeds (black or white)
6 oz Thai sweet chili sauce

1. Cook nuggets in oven or air fryer per directions.
2. Cook rice per directions. (Steam in microwave or on stovetop)
3. Boil a medium pot of water, add 1 teaspoon of salt if you like. Add asparagus and cook for 90 seconds. Drain and set aside.
4. In a medium bowl add cooked asparagus, cooked chicken, most of the sesame seeds, half of sweet chili sauce and stir to combine.
5. Fill bowls with rice, top with asparagus and chicken. Use additional sauce and sesame seeds on top as needed!

Loaded BBQ & Bacon Nuggets

SERVES: 4

18-20 chicken nuggets
1/2 cup BBQ sauce
4oz shredded Cheddar Cheese
4oz shredded Monterey Jack cheese
2oz cooked bacon (chopped)
1/2 cup Ranch Dressing

1. Bake Chicken Nuggets in the oven per directions. (I recommend that you put foil on your backing sheet)
2. Once cooked, move all your chicken nuggets close together on the pan. Place a little BBQ sauce on each nugget.
3. Top the nuggets with the shredded cheese and the chopped bacon.
4. Bake for another 5 minutes until cheese is melted.
5. Serve with ranch dressing or sour cream!

Chicken Caesar Wraps

MAKES: 10 WRAPS

30 Chicken Nuggets
2-3 cups of chopped Romaine Lettuce
1/2 cup parmesan cheese
1 cup croutons (crushed)
1/2 cup Caesar dressing
10 Flour Tortillas

- 1. Cook nuggets in oven or air fryer per directions.**
- 2. In a bowl, combine chopped lettuce, parmesan cheese, crushed croutons, and Caesar dressing. Mix well to combine.**
- 3. On each tortilla, add a good amount of the Caesar salad and then top with 3 chicken nuggets. (I prefer to chop the nuggets up but you can leave them whole if you like)**
- 4. Roll each wrap up tightly, and serve right away!**

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Chicken & Broccoli Alfredo

SERVES: 8

45 Chicken Nuggets
(about 30 oz)
16oz preferred pasta
(any shape)
16oz jar of bacon alfredo sauce
2 bags (12oz) Frozen Broccoli
1 cup parmesan cheese

- 1. Bake chicken nuggets in air fryer or oven per directions.**
- 2. In a large pot, boil water and cook box until tender. Drain and add noodles back to the pot.**
- 3. While this is cooking, steam broccoli in microwave per directions on bag.**
- 4. Add alfredo sauce and steamed broccoli to noodles and stir well.**
- 5. Serve chicken nuggets on top of pasta with a sprinkle of parmesan cheese. (I prefer to chop the nuggets, but you can leave them whole!**

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Notes: