



CHEFS KITCHEN: Kona Grill's Macadamia Nut Chicken

WINTER PARK -- You've had them in cookies, but what about on your chicken? Macadamia nuts are giving your weeknight standard a whole new attitude.

"This is something that we are known for," said **Chef Anthony Meder** inside his kitchen at Winter Park's new **Kona Grill**.

Chef starts by seasoning pounded-down chicken breasts with Lawry's Seasoning and coating it with flour, egg wash and a Macadamia nut-Panko combo. He lays it on a skillet and finishes it in the oven at 400 degrees.

Perhaps as important as achieving a crunchy coating is the Shoyu cream (as in "I'm going to 'show you' the best sauce ever").

"This is the sauce that does it all," Chef smiled. "This is the main thing."

Shoyu cream is soy sauce, heavy cream and a corn starch and water mixture. Drizzle it all over the thinly sliced breasts.

To accompany your chicken, Chef prepares a spinach, red onion, butternut squash and cranberry medley. He also spoons a pineapple/papaya marmalade - fit for dipping.

Let's cook!



Kona Grill's Macadamia Nut Chicken

Ingredients

- 4 ea-Boneless skinless chicken breasts
- 2 cups-Panko or fine unseasoned breadcrumbs
- ½ cup-AP flour
- ½ cup-Chopped macadamia nuts
- 2-Eggs
- 2 Tbs-Butter
- ½ cup-Milk
- 3 Tbs-Olive oil

Instructions

1. Season the clean chicken breast with salt and pepper and dredge in flour.
2. Using a bowl whisk the eggs and add the milk to make an egg wash.
3. In another bowl add the panko and chopped macadamia nuts and mix well.
4. Take the chicken out of the flour and place in the egg wash then the panko mix and bread the chicken 1 at a time.
5. Using a large sauté pan heat on medium heat the butter and oil.
6. Brown the chicken on both sides and place in a pre-heated 400-degree oven for 15 minutes or until done.
7. Serve with your favorite side dishes.