

LAY'S® Classic Chicken Tenders



Ingredients

- 1/4 cup coconut flour
- 1 tsp pepper
- 1 tsp salt
- 1 egg
- 2 tbsp almond milk
- 1 lb chicken tenders
- 1 bag LAY'S® Classic Potato Chips

How to make it

1. Preheat oven to 400°F.
2. Combine flour with salt and pepper.
3. In a separate bowl, combine the egg and the milk.
4. In a separate bowl, crush up the LAY'S® Classic Potato Chips.
5. Pat the chicken tenders dry with a paper towel.
6. Coat chicken tenders with dry mix, dip in egg mix, then coat with LAY'S® Classic Potato Chips.
7. Place on baking sheet and place in oven for 10 minutes.
8. Remove chicken tenders from oven, flip and bake for an additional 10 minutes.
9. Serve with dipping sauces and enjoy!

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	20 min	25 min	2-3

Made with



LAY'S® Classic Potato Chips