

PECAN-CRUSTED CHICKEN STRIPS

PAGE 35 • BEST BY:

Directions Completely thaw in refrigerator. Preheat oven to 350°F/180°C. Place breadcrumb mixture on a plate. Shake excess sauce off each piece of chicken, roll in crumbs, and place on a greased baking sheet. Bake for 30 minutes, or until chicken pulls apart easily and is no longer pink in thickest part and crust is golden.

Recipe from *Fix, Freeze, Feast*, 2nd Edition
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