

TEX-MEX CHICKEN FINGERS

PAGE 46 • BEST BY:

Directions Completely thaw in refrigerator. Preheat oven to 350°F/180°C. Bake chicken fingers on a greased baking sheet at 350°F/180°C for 30 minutes, or until chicken pulls apart easily and is no longer pink in center of thickest part.

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