



## Joe's Amish Chicken Fingers

Serves 4

6 Amish chicken cutlets  
1 cup Panko bread crumbs  
2 Tbl fresh grated Parmesan  
cheese

1 garlic clove, minced  
1/4 cup canola oil  
salt and pepper

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### Honey Mustard Sauce

2 Tbl cornstarch  
1 cup water, divided

1/2 cup honey  
1/4 cup prepared mustard

Preheat oven to 350° F. In a plastic bag, mix Panko bread crumbs and Parmesan cheese; set aside. In a small bowl, combine garlic and oil. Cut chicken (or have Joe's staff do this for you!) into 1-inch wide strips. Dip strips in oil; coat with crumb mixture. Place on a non-stick baking sheet. Bake 20 minutes or until golden brown. For honey mustard sauce, dissolve cornstarch in 1 tablespoon water in a saucepan. Add honey, mustard and remaining water; bring to a boil over medium heat. Boil for 1 minute stirring constantly. Serve on side for dipping.