

Joe's Amish Chicken Fingers





Instructions

1. Preheat oven to 350° F.
2. In a plastic bag, mix Panko bread crumbs and Parmesan cheese; set aside.
3. In a small bowl, combine garlic and oil.
4. 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.
5. 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

Share

Related Recipes



