

Ultimate Chicken Fingers

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Ingredients

2/3 cup baking mix
1/2 cup grated Parmesan cheese
1/2 teaspoon salt
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/4 teaspoon pepper
3 boneless skinless chicken breast halves, cut crosswise into 1/2-inch strips
1 egg, slightly beaten
3 tablespoons butter or margarine, melted

Directions

Heat oven to 450°F. Line cookie sheet with foil; spray with cooking spray.

Mix Bisquick mix, cheese, salt and paprika in 1-gallon resealable plastic food-storage bag. Dip half the chicken strips into egg; place in bag of Bisquick mixture. Seal bag; shake to coat. Place chicken on cookie sheet. Repeat with remaining chicken. Drizzle butter over chicken.

Bake 12 to 14 minutes, turning after 6 minutes with pancake turner, until no longer pink in center.