

TJ's RECIPES

BAKED FURIKAKE CHICKEN

INGREDIENTS:

- 1 lb. boneless, skinless chicken breasts (thinly sliced)
- 2 c. mayonnaise
- 1 pkg. powdered Hidden Valley Ranch dip mix
- 1 (4oz) pkg. panko bread crumbs
- ½ c. nori komi furikake (may use more)
- Flour - just enough to coat chicken

DIRECTIONS:

1. Mix mayonnaise and packaged dip mix in a bowl and set aside.
2. In a separate bowl, mix panko and furikake. Set aside.
3. Pat chicken dry then roll in flour. Coat chicken in mayo mix then roll in panko and furikake mix.
4. Place chicken on baking sheet sprayed with cooking spray and bake at 350° F for 30 minutes or until done.

*Optional - for browner bottoms, turn chicken over and bake for 10 minutes longer.

