

Oven-Fried Ranch Chicken Tenders

Prep Time 15 min | Start to Finish 35 min | Servings 6

Ingredients

1/3 cup Gold Medal™ all-purpose Flour
2 large eggs
1 tablespoon water
3 cups Corn Chex™ Cereal
1 Packages (1 oz) dry ranch salad dressing and seasoning mix
2 packages (14 oz) boneless skinless chicken brests tenders
1/4 cup butter, melted

Directions

1. Heat oven to 425°F. Line large rimmed baking pan with foil; spay with cooking spray.

2. Place flour in a shallow dish. In another shallow dish, beat eggs and water. In 1-gallon resealable food-storage plastic bag, finely crush cereal with rolling pin or the bottom of a measuring cup. Add dressing mix (dry) to cereal in bag; shake to mix. Pour into another shallow dish. Working one at a time, coat chicken with flour, dip into egg mixture and then roll into cereal mixture. Place in baking pan. Repeat with remaining chicken. Press any remaining cereal mixture on top of chicken. Drizzle melted butter over tops of chicken. Discard flour and egg mixture.

3. Bake 12 to 15 minutes or until golden brown and chicken reaches 165°F internal temperature. Let stand five minutes before serving.

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