

Crunchy Cereal-Crusted Chicken

A unique twist on traditional fried chicken, coated with a crunchy cereal crust for a delightful texture and flavor experience.



Main Dish

30 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 1 chicken breast, 1 cup of your favorite cereal (crushed), 1 egg, salt, pepper, cooking oil

Steps

- 1 Preheat oven to 375°F (190°C).
- 2 Cut the chicken breast into strips.
- 3 Season the chicken strips with salt and pepper.
- 4 Beat the egg in a bowl.
- 5 Dip each chicken strip into the beaten egg.
- 6 Coat the chicken strip with crushed cereal.
- 7 Place the coated chicken strips on a baking sheet.
- 8 Drizzle with a little cooking oil.
- 9 Bake for 20-25 minutes or until the chicken is cooked through and the crust is golden and crispy.