

# CAP'N CRUNCH® Chicken Tenders

## Ingredients

- 3 # Chicken Tenders, split 1- 1 1/4 oz. wt. (no more than 15% marinade)
- 2 cups AP Flour
- 4 tsp. Salt, Kosher
- 2 cups Egg Wash
- 2 qt. Cap'n Crunch® Original
- 4 tsp. Black Pepper, 34 mesh

## How to make it

1. Use 15% marinated tenders, if tenders are larger than approx. 1 1/4 oz. wt. they need to be cut into correct weights lengthwise. Preheat fryer to 350°F.
2. Add salt to all-purpose flour and mix to incorporate.
3. Mix ground cereal with black pepper and separate cereal into two separate containers. Set one aside for dredging the cooked chicken right out of the fryer.
4. Dredge chicken in flour, then in egg, and lastly in the cereal. Place on pan lined and cereal dusted half sheet trays (if using marinated tenders do not do more than 2 hours in advance).
5. Strips: Fry at 350°F for 2 min. 15 sec. to 2 min 45 sec. or until the internal temperature reaches 165°F. Toss immediately in fresh cereal right out of the fryer. Serve immediately.



PREP  
TIME

-



COOK  
TIME

-



TOTAL  
TIME

-



SERVING

Approx. 40  
pieces

## Made with



Cap'n Crunch® Original