

Lay's® Classic Chicken Tenders



Ingredients

- ¼ cup coconut flour.
- 1 tsp. pepper.
- 1 tsp. salt.
- 1 egg
- 2 tbsp. of almond milk.
- 1 lb. of chicken tenders.
- 1 bag of LAY'S® Classic Potato Chips

How to make it

1. Preheat oven to 400 degrees.
2. Combine flour with salt and pepper.
3. In a separate bowl, combine the egg and the milk.
4. In a separate bowl, crush up the Lay's Classic.
5. Pat the chicken tenders dry with a paper towel.
6. Coat chicken tenders with dry mix, dip in egg mix, then coat with Lay's®.
7. Place on baking sheet and place in over for 10 minutes.
8. Remove chicken tendies from over, flip abd bake for an additional 10 minutes.
9. Serve with dipping sauces and enjoy!



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

-

Made with



LAY'S® Classic Potato Chips