

Cheesy Chicken Fingers

- 16 chicken strips
- 1 stick melted butter
- 1 1/2 cups of crushed cornflakes
- 1/2 cup shredded cheddar cheese



Preheat oven to 375 F degrees. Melt butter in a shallow bowl. Put coarsely crushed cornflakes and cheese into another shallow bowl and mix well. Dip chicken pieces into the butter first and then into the cornflake/cheese mixture. Arrange chicken in a cake pan. Bake at 375 F for 20-30 minutes until chicken is done. Turn chicken half-way through to ensure even browning. Serves 4.



