



by Michelle

The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

POTATO CHIP OVEN-FRIED CHICKEN

Preheat oven 400* F

Serves 2

2 tablespoon buttermilk

½ cup thick sour cream

½ teaspoon onions powder

½ teaspoon garlic powder

1 teaspoon freshly ground black pepper

6 chive shoots, snipped*

4 ounces potato chips

1 lb skinless, boneless chicken breast, cut into 1 ½ - 2 " wide strips

* Use kitchen shears to snip the chives.

THE STEPS:

- Line a baking sheet with parchment paper.
- Place buttermilk, sour cream, onion powder, garlic powder, snipped chives and pepper in a small mixing bowl and mix well
- Place the potato chips in a large paper bag. Using a rolling pin, crush the chips until they resemble crumbs.
- Dip the chicken breasts into the sour cream mixture and then into the crushed potato chips.
- Place the chicken strips on the prepared baking sheet and place in the oven. Bake for 15 to 19 minutes until the cutlets are cooked through but still tender and that the topping is golden brown.
- Allow to sit 5 minutes before serving.
- Serve with your favourite dipping sauce. - *I used Wild Flower Honey*

THE LOVE: This recipe can be easily increased to feed as many people as you need to! If you don't have an instant meat thermometer, cut into the middle of one of the strips to make sure they're cooked through