



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

## Crispy Potato Chip Oven Fried Chicken

Preheat oven 400\* F

¼ cup butter, melted

½ teaspoon dehydrated garlic bits

1 1/2 cups crushed potato chips

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

1 teaspoon freshly ground black pepper

### THE STEPS:

Line a baking sheet with parchment paper.

In a small saucepan, melt 4 tablespoons butter.

Remove saucepan from the heat then add the clove of minced garlic and allow to cool slightly.

Place the potato chips in a large paper bag and using your hand crush the chips until they resemble crumbs.

Season the crumbled potato chips with the ground black pepper.

Dip the chicken breasts into the butter-garlic mixture and then into the crushed potato chips.

Place the chicken strips on the prepared baking sheet and place in the oven.

Bake for 12 to 15 minutes until the cutlets are cooked through but still tender and that the topping is golden brown.

Allow to sit 5 minutes before serving.