



# Super Easy Chicken Fingers allrecipes.com

Rated: ★★★★★

Servings: 4

Submitted By: Trudi Davidoff

"Breaded morsels of chicken make great appetizers with your favorite dipping sauce, or pile several on French bread or in pita."

## INGREDIENTS:

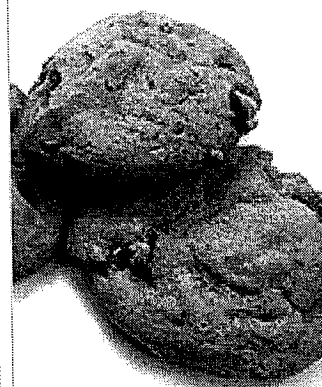
1 pound skinless, boneless melted  
chicken breast halves - cut 1 1/4 cups Italian  
into bite size pieces seasoned bread crumbs  
4 tablespoons butter,

## DIRECTIONS:

1. Preheat oven to 325 degrees F (165 degrees C).
2. Roll chicken pieces in the melted butter or margarine, then roll in the breadcrumbs
3. Bake the chicken fingers in the preheated oven for about 10 minutes. Turn them over and cook for another 10 minutes or until they are brown and pierce easily with a fork. Ready to serve!

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