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## CHICKEN FINGERS

4 chicken Breasts, cut into 2-inch fingers

¼ cup oil

½ cup panko or breadcrumbs

2 Tbsp. **Chicken Parmesan One Sheet Pan Seasoning Mix**

Preheat oven to 425°F. Lightly spray a sheet pan with non-stick cooking spray for easy clean-up (you can also line the sheet pan with non-stick foil). Slice chicken breasts into fingers. In a small bowl, combine seasoning and panko, mix until seasoning is evenly distributed. In a resealable bag or bowl combine mix, oil and chicken strips. Close bag securely and squeeze bag to thoroughly coat the meat. Place chicken on prepared sheet pan. Bake for 10 minutes or until chicken is cooked through and reaches internal temperature of 165°F. Serve with your favourite dipping sauce.



• **Chicken Parmesan One Sheet Pan Seasoning Mix**