

CopyCat Chili's Tortilla Crunch Chicken Fingers

Ingredients

1 package dry onion soup mix
1 teaspoon crushed red pepper flakes
1/4 teaspoon cayenne pepper
1/8 teaspoon ground cumin
1 cup finely crushed tortilla chips
1 egg
2 tablespoons water
1 1/2 pound boneless, skinless chicken breast halves
2 tablespoons butter or margarine, melted

Directions

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Preheat the oven to 375 degrees F. Grease a baking sheet.

In a shallow dish, combine the onion soup mix, crushed red pepper, cayenne, cumin, and tortilla chip crumbs.

In another shallow dish, whisk together the egg and water.

Place the chicken between pieces of waxed paper. Pound to 1/2-inch thickness with a meat mallet or rolling pin. Cut the chicken into 1/2-inch thick strips.

Dip the chicken in the egg mixture, letting any excess drip off. Dredge in the tortilla crumb mixture, patting to adhere the crumbs to the chicken. Place the chicken strips on the prepared baking sheet.

Drizzle the melted butter over the chicken fingers. Place the baking sheet in the oven and bake at 375 degrees F for 15 minutes or until the chicken is cooked and the coating is golden brown.

Serve hot.