



Noreen's Kitchen

Fried Chicken Fingers

Ingredients

4 boneless, skinless chicken breasts
1 cup all purpose flour
2 eggs, lightly beaten
1/4 cup water

2 cups dry Italian style bread crumbs
Oil for deep frying

Step by Step Instructions

Heat oil in a large pot or deep fat fryer to 375 degrees.

Beat eggs and water in a shallow dish and set aside.

Place flour and bread crumb in separate shallow dishes and set aside.

Prepare a breading station in this order: Flour, eggs, bread crumbs.

Cutlet each chicken breast making two flat pieces then slice each piece into strips.

Dredge each of the chicken strips, first in the flour then in the egg, making sure to coat completely then roll in the bread crumbs.

Continue until all the pieces are coated.

Fry the strips in small batches in the hot oil for 3 to 5 minutes. When they are golden brown, they are ready to remove.

Place on some paper towel to drain. Continue until all the strips have been fried.

Serve with your favorite dipping sauces!

Enjoy!