



Harveys Supermarkets Honey Mustard Chicken Fingers



Ingredients

- 6 Tbsp. Hellmann's® Light Mayonnaise
- 1 Tbsp. honey mustard
- 1 lb. boneless, skinless chicken breasts, cut into strips
- 1-1/2 cups finely crushed corn flakes
- 1/4 cup grated Parmesan cheese

Directions

1. Preheat oven to 425°. Combine Hellmann's® Light Mayonnaise with honey mustard in medium bowl; reserve 1/2 for dipping.
2. Add chicken to remaining mayonnaise mixture; stir to coat. Mix corn flakes with Parmesan Cheese, then roll chicken in crumbs.
3. Arrange on ungreased baking sheet. Bake 10 minutes or until chicken is thoroughly cooked. Serve with reserved honey mustard sauce.

Serves: 5

Prep Time: 15 min.

Cook Time: 10 min.