

# Honey Coated Crispy Chicken

Recipe By *Elky Friedman*



Cooking and Prep:  30  
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Serves:  6

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Rosh Hashanah

Diet: Gluten Free, Low Fat

Source: Whisk by Ami

Magazine

This recipe is so simple, not even a beginner in the kitchen can mess this one up! And it still tastes great. So if you need to whip something up quick...like an extra main at a meal with unexpected company...or for erev Yom Tov when you have a lot of hungry “noshers” looking for a quick bite, this is just the thing!

## Ingredients (4)

### Main ingredients

- 1 and 1/2 pounds chicken cutlets, cut into thick strips
- Gefen Olive Oil, for dipping
- 2 cups Gefen Cornflake Crumbs (or use gluten-free if needed)
- Gefen Honey, for drizzling

## Start Cooking

### Prepare the Chicken

1. Preheat oven to 375 degrees Fahrenheit. Line a baking pan and grease with nonstick cooking spray.
2. Place olive oil and cornflake crumbs into two shallow bowls. Dip each chicken strip into olive oil, then coat evenly with cornflake crumbs. Place on baking sheet. Bake for 10 to 15 minutes.
3. Remove from oven. Drizzle all the pieces with honey. Return to the oven for eight to 10 additional minutes. Serve hot or warm.