

# Baked Taco Chicken Fingers

Recipe By Chayie Schlissfeld



Cooking and Prep:  40  
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Serves:  6

Contains:   

Preference: Meat

Difficulty: Medium

Occasion: Shabbat, Sukkot

Source: Whisk by Ami

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## Ingredients (9)

### Main ingredients

- 1 and 1/2-2 pounds chicken cutlets, cut into small pieces
- 1 cup **Chef Jeff Panko Crumbs**
- 3 teaspoons taco seasoning
- 1/4 cup **Gefen Mayonnaise**
- 2 tablespoons hot sauce

### Dipping Sauce

- 1/4 cup Gefen Mayonnaise
  - 2 tablespoons hot sauce
  - 2 teaspoons sugar
  - 1 teaspoon lemon juice
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## Start Cooking

### Prepare the Chicken Fingers

1. Preheat oven to 425 degrees Fahrenheit. Grease a 9x13-inch pan with nonstick cooking spray.
2. In a shallow bowl, combine panko crumbs and taco seasoning.
3. In a second shallow bowl, combine mayonnaise and hot sauce. Dredge chicken first in mayo mixture, then coat in crumbs. Place in prepared pan.
4. Spray the top of the chicken well with nonstick cooking spray and bake for 12 minutes, uncovered. After 12 minutes, take out of oven, turn over each piece, spray with nonstick cooking spray again and bake for another 12 minutes
5. Prepare the dipping sauce. In a small bowl, whisk together all ingredients and serve alongside chicken fingers.