

## Meat/Thyme Chicken Fingers

A: 2C bread crumbs

2t thyme

1/2t salt

red pepper

B: 3T mayonnaise

1T mustard

C: 3-4 chicken breasts, cut into thick strips

1. Combine (A) and place in plastic bag.
2. Combine (B), coat (C) and shake to coat in bag.
3. Cook on baking sheet 425F for 20 minutes, serve.

Servings: 4

\$Id: thyme\_chicken\_fingers,v 1.2 2018/11/26 04:48:00 deaven Exp \$

