



**Preparation: 15 mins**  
**Cooking: 15 mins**  
**Ready in: 30 mins**  
**Serves: 6**

## Crunchy Chicken Finger with Sriracha Dipping Sauce

### Ingredients

- 1 1/2 lbs (750 g) boneless skinless chicken breasts, cut into 1 1/2 – inch (4 cm) strips
- 1 cup (250 mL) mayonnaise, divided
- 1 tsp (5 mL) paprika
- 1/2 tsp (2 mL) salt
- 1/2 tsp (2 mL) black pepper
- 1 tsp (5 mL) garlic powder, divided
- 2 cups (500 mL) crushed corn flakes cereal
- 1 Tbsp (15 mL) canola oil
- 2 Tbsp (30 mL) Sriracha
- 1 Tbsp (15 mL) liquid honey

### Directions

1. Preheat oven to 425 °F (220 °C).
2. In a medium bowl, combine chicken, ½ cup (125 mL) mayonnaise, paprika, salt, pepper and ½ tsp (2 mL) garlic powder. Stirring to coat chicken.
3. Place cereal in a shallow bowl. Dip each piece of chicken in cereal, pressing to coat.
4. Place chicken on a parchment-lined rimmed baking sheet and drizzle with oil. Discard excess cereal.
5. Bake for 12 to 15 minutes or until chicken is crisp and no longer pink inside.
6. Meanwhile, in a small bowl, combine remaining mayonnaise, Sriracha, honey and remaining garlic powder. Serve chicken with sauce.



### Shopping List

#### Pantry Staples

- mayonnaise
- paprika
- salt
- black pepper
- garlic powder
- corn flakes
- canola oil
- Sriracha
- liquid honey

#### Meat

- 1 1/2 lbs (750 g) boneless skinless chicken breasts

#### Notes:

**Remember to check your pantry and refrigerator before you go shopping!**