



Chicken fingers with a shot of honey mustard dipping sauce.

A super simple dish that will be met with rave reviews by the children in your world.

Ingredients:

Boneless chicken breasts, cut into thin strips
Eggs, lightly beaten
Seasoned breadcrumbs (you may want to add a little flour to the breadcrumbs)
Oil
1 c Honey
½ c Dijon mustard

Directions:

1. Bread the chicken strips by first dipping them in the egg mixture and then dipping them in the breadcrumb mixture.
2. Fry until golden brown.
3. Combine honey and Dijon mustard.
4. Pour into small shot glasses