

HONEY LIME CHICKEN

CRISPY CHICKEN WITH HONEY & LIME

 6 servings

 30 Minutes



INGREDIENTS

6 - thin-sliced chicken breasts
flour
chili powder
cayenne pepper
salt & pepper
eggs
milk
Panko breadcrumbs
oil for frying
limes
honey

DIRECTIONS

1. Pat chicken dry with paper towels
2. Mix flour with some chili powder, cayenne, salt, and pepper
3. Mix a few eggs (3 or 4) with a splash of milk
4. Dip chicken into flour, coating both sides. Shake off excess
5. Dip into egg mixture, then breadcrumbs
6. Fry in shallow oil at 350 for about 2 minutes on each side until golden
7. Finish in 400 degree oven about 3 minutes
8. Garnish with lime zest, a squeeze of lime juice, and a drizzle of honey