

U The Lexingtonienne U

PARMESAN CHICKEN FINGERS

Adapted from The Barefoot Contessa Family Style

- 1 package chicken tenders, rinsed and patted dry
- 1 C all-purpose flour
- 1 tsp salt
- 1/2 tsp black pepper
- 2 eggs
- 1 C Italian-seasoned breadcrumbs
- 1/2 C grated parmesan cheese
- Butter
- Olive oil

Combine flour, salt, and pepper in a shallow bowl. Beat the eggs in another shallow bowl. In a third shallow bowl, stir together breadcrumbs and parmesan cheese. Arrange bowls in an assembly line by the stove.

In a large skillet, melt about 1 tablespoon each butter and olive oil over medium-low heat. Dredge each chicken tender in flour, then egg, then breadcrumbs, coating well. Cook for about 3 minutes on each side.

Depending on the size of your pan, you may need to work in batches. If so, keep cooked chicken fingers warm on a cookie sheet lined with paper towels in the oven on the lowest possible heat. If you are working in batches, add additional butter and olive oil to the pan for each batch.

