

Corn Flake Crusted Chicken

Corn Flake Crusted Chicken is a great last minute plan for your evening meal! It goes together quick with just a few ingredients. It also goes well with just about any side dish! Whether you need to use up the last bit of corn flakes or you just don't have time to think/prepare anything else- try this recipe and see for yourself how simple it really is!

Course Main Dish
Cuisine American

Servings 4 PEOPLE
Prep Time 10 MINUTES
Cook Time 30 MINUTES

Ingredients

- 6 King's Poultry Farm Boneless Skinless Chicken Thighs (thawed)
- 2 cups Corn Flakes (crushed)
- 4 tbsp Butter (melted)
- 1 tsp Salt
- 1 tsp Paprika
- 1 tsp Garlic Powder
- 1/2 tsp Black Pepper
- 1/8 cup Milk
- 1 Egg
- 1 tbsp Dijon Mustard
- 1 tbsp Honey

Instructions

1. Preheat oven to 400 degrees. Grease an 8×8 baking dish and set aside.

2. Mix together corn flakes & seasonings in a medium sized bowl and set aside.

3. In another medium sized bowl mix milk, mustard, honey, and egg together-whisking until well blended.

4. Place each chicken piece one by one- first in the milk mixture, then in the corn flake mixture, then in the greased baking dish.

5. Pour melted butter of top of chicken pieces.

6. When finished, bake for 30 minutes or until internal temperature of chicken reaches 165 degrees.

7. Serve and enjoy!