

Baked Honey-Mustard Chex Chicken Fingers

airy Free

READY IN

SERVINGS

A0 min.

SERVINGS

6

432 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

6 cups cornflakes
0.5 cup honey
2 tablespoons honey
0.5 cup mayonnaise
1 lb chicken breast boneless skinless cut into strips
0.3 cup mustard yellow
2 tablespoons mustard yellow

Equipment

П	baking sheet
	baking paper
	oven
	ziploc bags
	rolling pin
Diı	rections
	Heat oven to 375F. Line 2 cookie sheets with cooking parchment paper.
	Place cereal in large food-storage plastic bag; crush cereal using rolling pin.
	Place cereal in wide shallow dish. In another wide shallow dish, stir together mayonnaise, 1/2 cup honey and 1/3 cup mustard.
	Dip chicken strips in mayonnaise mixture, then in crushed cereal to coat; place on cookie sheets, spacing chicken evenly apart.
	Bake 1 sheet at a time about 25 minutes or until chicken is no longer pink in center and coating is crisp.
	Remove from oven; cool slightly before serving.
	Meanwhile, stir together 2 tablespoons each honey and mustard.
	Serve chicken with sauce for dipping.
Nutrition Facts	
	PROTEIN 17.42% FAT 33.96% CARBS 48.62%

Properties

Glycemic Index:36.42, Glycemic Load:15.26, Inflammation Score:-7, Nutrition Score:20.768695675808%

Nutrients (% of daily need)

Calories: 431.72kcal (21.59%), Fat: 16.67g (25.64%), Saturated Fat: 2.69g (16.83%), Carbohydrates: 53.7g (17.9%), Net Carbohydrates: 51.89g (18.87%), Sugar: 31.97g (35.53%), Cholesterol: 56.22mg (18.74%), Sodium: 618.92mg (26.91%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 19.24g (38.47%), Vitamin B3: 13.05mg (65.23%), Vitamin B6: 1.09mg (54.52%), Iron: 8.86mg (49.21%), Selenium: 33.63µg (48.04%), Vitamin B2: 0.53mg (31.21%), Vitamin B1: 0.46mg (30.74%), Vitamin K: 30.86µg (29.39%), Folate: 105.94µg (26.49%), Vitamin B12: 1.57µg (26.23%), Phosphorus: 212.99mg (21.3%), Vitamin B5: 1.25mg (12.54%), Vitamin A: 548.26IU (10.97%), Potassium:

377.07mg (10.77%), Magnesium: 40.51mg (10.13%), Vitamin C: 7.04mg (8.53%), Manganese: 0.17mg (8.32%), Vitamin D: 1.12µg (7.47%), Fiber: 1.8g (7.22%), Zinc: 0.94mg (6.3%), Vitamin E: 0.86mg (5.7%), Copper: 0.11mg (5.3%), Calcium: 20.65mg (2.07%)