

Crispy Mexican Chicken Cutlets (Crowd Favorites, Main Courses)

1 lb chicken tenders
¼ cup flour
2 eggs
1 Tbsp Halladay's Garlic Chipotle Dip & Seasoning Blend
1 cup plain bread crumbs
½ cup cooking oil
½ cup shredded cheddar cheese
½ cup salsa
Sour cream, for garnish

Beat together the eggs with the Halladay's Garlic Chipotle seasoning. Set aside. Add flour to a shallow dish. Add bread crumbs to a separate shallow dish.

Coat tenders first in the flour, then the seasoned egg mixture, then the bread crumbs.

Heat oil over medium high heat. Fry tenders in oil, approximately 3 to 4 minutes per side. Top the chicken with cheddar cheese, cover until cheese is melted. Top with salsa and a dab of sour cream if desired. Serve with salad or rice and beans.