

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.