

Honey Chipotle Chicken Crispers by Lynn's Recipes



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Lynn demonstrates how to make Honey Chipotle Chicken Crispers. This is great for dinner or lunch. Easy and great flavors. Adapted from lecremedelacrumbe.com.

Ingredients:

Chicken:

- 3-4 boneless, skinless chicken breasts, pounded to 1/2" thickness and sliced into strips
- 1 cup flour
- 2 cups panko bread crumbs
- 1 teaspoon salt
- 1 teaspoon pepper
- 2 eggs, lightly whisked
- 8 Tablespoons butter, melted
- Green onion, sliced for garnish, opt.

Sauce:

- 1/3 cup honey
- 1/2 cup sugar
- 2 teaspoons chipotle adobo sauce (the sauce from the can of chipotle peppers)
- 1 Tablespoon hot sauce
- 1/2 teaspoon salt
- 1/2 teaspoon garlic powder
- 1/4 cup ketchup
- 1 Tablespoon white vinegar
- 1/3 cup cold water

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- 2 Tablespoons corn starch

Optional: Ranch Dressing for dipping

Preheat oven to 400°. Pour melted butter onto a large baking sheet and brush to coat entire surface.

Whisk together flour, salt and pepper in a bowl. Place bread crumbs in a second bowl, and eggs in a third bowl. (I like to use glass pie plates for this)

Dip chicken into flour and turn to coat. Next, dip chicken into egg turning to coat, and lastly into panko bread crumbs, tossing to coat well. Place coated chicken strips in a single layer on prepared baking sheet. Bake 8-10 minutes, then flip strips over and bake another 8 minutes. Remove from oven.

While the chicken strips are baking prepare the sauce. Add all ingredients except water and corn starch to a large sauce pan and bring to a gentle boil, whisking continuously. Whisk together cold water and corn starch until corn starch is dissolved. When sauce reaches a boil, add corn starch-water mixture and stir until sauce thickens. Reduce heat to low.

When chicken strips are finished baking, dip the chicken strips in the sauce, tossing to coat. Sprinkle with sliced green onions for garnish. Serve warm with the ranch dressing for dipping if desired.

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Lynn's Recipes | August 2015
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