



...from Marky Maypo's kitchen to yours

Maypo Cracker Chicken

- 4 medium skinless boneless chicken breasts
- 1 cup Instant Maypo Oatmeal
- 1 sleeve round crackers
- 2 eggs
- 1/4 cup milk
- 2 tbsp honey
- 1/4 tsp garlic powder
- 1/4 pepper

In gallon sized sealable plastic bag mix Maypo, crackers, garlic powder and pepper. Finely crush. Pour into a shallow bowl for coating chicken.

Whisk eggs, milk and honey. Place in small bowl to dip chicken.

Preheat oven to 375 F. Slice chicken breasts in half, length-wise. Dip in egg wash, covering completely. Roll chicken breasts in cracker mixture, evenly coating on both sides. Place on non stick sprayed, foil lined 9x13 pan. Bake 10-12 minutes. Turn breasts over and bake another 10-12 minutes.

Yield 6-8 servings.

