



CRISPY CHICKEN FINGERS

4 boneless skinless chicken breasts, cut into $\frac{3}{4}$ " strips

2 Tbsp. olive oil

1 pkg. **Classic Parmesan Ranch Dip Mix**

1 cup Panko breadcrumbs

3 Tbsp. Parmesan cheese, grated

1 tsp. **Oh! So Garlic**

Salt and pepper as desired

Preheat oven to 425°F.

In large bowl, combine chicken and oil.

In small bowl, mix **Classic Parmesan Ranch Dip Mix**, Panko breadcrumbs, **Oh! So Garlic**, Parmesan cheese and salt & pepper. Place half of the mixture in a shallow dish; add more as needed. Roll chicken pieces generously in crumbs and place on a greased, foil-lined, rimmed baking sheet.

Bake 12-15 minutes or until internal temperature of chicken reaches 165°F on an instant-read food thermometer. Broil each side for 1-2 minutes for extra crispiness, if desired. Let rest on sheet for 5 minutes.

Serve with **Peaches, Pineapple & Pepper Grilling Sauce**.

