



## PEPPY CHICKEN FINGERS

### Shopping List

- Southeastern Mills® Old Fashioned Peppered Gravy Mix (4.5 oz.)
- Plain Breadcrumbs
- Garlic Powder
- Canola Oil
- Chicken Strips (1-1 ½ lbs.)
- Milk



### Directions

To DRY gravy mix, add ½ cup breadcrumbs and ½ teaspoon garlic powder. In a large skillet, preheat enough oil to cover chicken to 350°F. Dip chicken strips (about 1-1 ½ lbs.) in 1 cup milk. Thoroughly coat chicken strips with dry mixture and fry until golden brown or until internal temperature reaches 165°F. Enjoy!

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