***NR# 62 Cornflake Chicken, updated***

***Serving Size and Ingredients: 3 oz.***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 25 | 50 | 100 | Chicken breast |
| 8 1/3 cups | 16 2/3 cups | 33 1/3 cups | Flour |
| 12 1/2 | 25 | 50 | Egg Beaten |
| 12 ½ cups | 25 | 50 cups | Cornflakes Crumbs |
| 4 1/.8 tsp | 8 1/3 tsp | 16 2/3 tsp | Oregano |
| 2 1/8 tsp | 4 1/8 tsp | 8 1/3 tsp | Garlic powder |
| 2 1/8 tsp | 4 1/8 tsp | 8 1/3 tsp | Black Pepper |
| 2 1/8 tsp | 4 1/8 tsp | 8 1/3 tsp | Parsley |
| 2 1/8 tsp | 4 1/8 tsp | 8 1/3 tsp | Onion powder |
| 2 1/8 tsp | 4 1/8 tsp | 8 1/3 tsp | Chili powder |
| 4 1/8 tsp | 8 1/3 tsp | 16 2/3 tsp | Paprika |
| 4 1/8 tsp | 8 1/3 tsp | 16 2/3 tsp | thyme |

***Recipe #207 Cornflake Chicken,***

**Instructions**

* **Preheat the oven to 200°C/400°F.**
* **Combine the corn flakes and spices in a food processor and blend until fine. Place the crumbs in a large, flat bowl.**
* **Place flour into another bowl**
* **Beat the eggs into a third bowl.**
* **Cover the chicken with flour . Coat in the beaten egg next followed by the seasoned crumbs. Make sure the chicken is well covered at every step.**
* **Place the chicken on a wire rack set over a baking dish/sheet.**
* **Place in the oven and allow to bake for 30-40 minutes or until the chicken is golden brown and cooked through**.