

CRISPY CHICKEN RECIPE



YOU WILL NEED:



1 chicken breast, sliced



large packet of crisps



2 re-sealable bags



1 carton of Creme Fraiche



1 egg

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METHOD:



1. Wash your hands with soap



2. Crack the egg into a bowl



3. Add creme fraiche to the bowl



4. Mix together and put aside



5. Choose your crisps

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METHOD:



6. Place crisps into resealable bags



7. Crush crisps with rolling pin



8. Pour crisp crumbs into a bowl



9. Dip chicken into first mixture



10. Roll chicken in crisp crumbs

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METHOD:



11. Place onto a baking tray



12. Wash your hands with soap



13. Place in oven at 240c / Gas 5/6



14. Cook for 15 minutes



Serve and enjoy!