

# DOUBLETREE COOKIE-COATED CHICKEN FINGERS

**YIELD: 4–6 SERVINGS**

This recipe was created by Mike Miller, our very own finance controller at DoubleTree by Hilton Hotel Campbell - Pruneyard Plaza in Campbell, California. Mike thought outside the box and it paid off, creating *delicious, juicy chicken tenders* that are coated with a mixture of breadcrumbs and our signature DoubleTree Cookie crumbles, then deep fried to golden-brown perfection. This recipe is not only delicious, but genius!

## Mike Miller, Controller

DoubleTree by Hilton Hotel Campbell - Pruneyard Plaza –  
Campbell, CA, USA



1 ½ lbs. chicken tenders  
1 ½ cups flour  
2 eggs, beaten  
2 DoubleTree Cookies, crumbled to breadcrumb size  
½ cup unseasoned breadcrumbs  
Oil for frying

Preheat oven to 375°F. Season the chicken tenders with salt. Put flour in a shallow dish. Beat the eggs in a medium bowl. Combine the DoubleTree Cookie crumbs and breadcrumbs in another shallow dish. Dredge the chicken tenders in the flour to coat, shaking off any excess flour, then dip the floured chicken tenders into the egg and finally, coat them with the DoubleTree Cookie crumb and breadcrumb mixture.

Place the breaded chicken tenders on a baking sheet and bake in the oven for 12–15 minutes, until golden brown.

For fried chicken fingers, follow the instructions above, but place the breaded chicken tenders in the preheated oil for 6–8 minutes, until golden brown. Remove and place on a paper towel-lined tray or plate. Serve with honey mustard or syrup.