



Palatable

Bacon Cheddar Chicken Fingers

🕒 Prep: 10m • Cook: 35m • Total: 45m

Ingredients

- 2/3 cup Original Bisquick™ mix
- 1/2 cup finely shredded Cheddar cheese
- 1/4 cup cooked real bacon bits or pieces (from 3-oz bag)
- 1/2 teaspoon salt or garlic salt
- 1/2 teaspoon paprika
- 3 boneless skinless chicken breast halves, cut crosswise into 1/2-inch strips
- 1 egg, slightly beaten
- 3 tablespoons butter or margarine, melted
- Sriracha Dipping Sauce
- 1 tablespoon Sriracha sauce or buffalo wing sauce
- 1/2 cup mayonnaise
- Bacon Ranch Dipping Sauce
- 1/2 cup ranch dressing
- 2 tablespoons cooked real bacon bits or pieces (from 3-oz bag)

Instructions

1. Heat oven to 450 degrees F. Line cookie sheet with foil; spray with cooking spray.
2. Mix Bisquick mix, cheese, bacon, salt and paprika in 1-gallon resealable plastic food-storage bag. Dip half the chicken strips into egg; place in bag of Bisquick mixture. Seal bag; shake to coat. Place chicken on cookie sheet. Repeat with remaining chicken. Drizzle butter over chicken.
3. Bake 12 to 14 minutes, turning after 6 minutes with pancake turner, until no longer pink in center.
4. Meanwhile, in separate small bowls, mix Sriracha Dipping Sauce and Bacon Ranch Dipping Sauce until each is well blended. Serve chicken fingers with dipping sauces.

🌐 Source : <https://www.bettycrocker.com/recipes/bacon-cheddar-chicken-fingers/2f685ade-629e-47aa-a9d7-7b8eb543ed72>