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Buffalo Chicken Skillet

Ingredients

¾ tsp. salt	1 ½ cups panko bread crumbs
¾ tsp. ground black pepper	9 Tbsp. Canola oil, divided
3 pounds chicken breast tenders	¾ cup Buffalo wing sauce
6 eggs	1 ½ cups shredded mozzarella cheese

Directions

Sprinkle salt and black pepper over chicken breast tenders.

Whisk eggs in a shallow bowl until smooth. Place panko in a separate shallow bowl.

Dip both sides of each chicken breast in the eggs and then in the panko.

Heat 3 Tbsp. oil in a large skillet over medium heat. Cook 1/3 of the breaded tenderloins until crusts are golden and centers are no longer pink, about 4 minutes per side. Transfer to a large plate. Repeat with remaining oil and breaded tenderloins in two batches.

Return all chicken to the skillet. Pour wing sauce over chicken. Sprinkle cheese on top. Reduce heat to low, cover, and cook until cheese is melted, about 5 minutes.