## Cornflake-Crusted Tenders with Honey-Mustard Sauce

Dash Magazine www.dashrecipes.com

## Servings: 4

5 cups cornflakes, finely crushed
1/2 cup mayonnaise
1/2 cup water
1/2 teaspoon Kosher salt
1/2 teaspoon pepper
1 1/2 pounds chicken tenders
SAUCE
1/2 cup mayonnaise
1/4 cup yellow mustard
2 tablespoons honey
1 teaspoon lemon juice

Preheat the oven to 375 degrees.

Crush the cornflakes in a food processor. Place into a shallow dish.

In another shallow dish, mix the mayonnaise, water, Kosher salt and pepper.

Roll the chicken tenders in the cornflakes. Then dip into the mayonnaise mixture. Roll again in the cornflakes, pressing to coat.

Place the chicken on a rack set on a baking sheet.

Bake 35 minutes, until browned.

Prepare the sauce: In a bowl, stir together the mayonnaise, mustard, honey and lemon juice.

Serve.

Per Serving (excluding unknown items): 608 Calories; 49g Fat (68.5% calories from fat); 39g Protein; 11g Carbohydrate; trace Dietary Fiber; 104mg Cholesterol; 1036mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 4 Fat; 1/2 Other Carbohydrates.

Chicken

Dar Camina Mutritianal Analysis

% Calories from Fat: % Calories from Carbohydrates: % Calories from Protein:	68.5% 7.0% 24.4%	Vitamin B12 (mcg): Thiamin B1 (mg): Riboflavin B2 (mg): Folacin (mcg):	.1mcg trace trace 6mcg
Total Fat (g): Saturated Fat (g): Monounsaturated Fat (g): Polyunsaturated Fat (g): Cholestoral (mg):	49g 7g 13g 23g 104mg	Niacin (mg): Caffeine (mg): Alcohol (kcal):	trace 0mg 0
Cholesterol (mg): Carbohydrate (g): Dietary Fiber (g): Protein (g):	11g trace 39g	Food Exchanges Grain (Starch): Lean Meat:	0
Sodium (mg): Potassium (mg): Calcium (mg):	1036mg 49mg 25mg	Vegetable: Fruit: Non-Fat Milk:	0 0 0
Iron (mg): Zinc (mg): Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.):	1mg trace 1mg 155IU 31RE	Fat: Other Carbohydrates:	4 1/2

## **Nutrition Facts**

Servings per Recipe: 4

Amount Per Serving			
Calories from Fat: 416			
% Daily Values*			
75%			
33%			
35%			
43%			
4%			
2%			
3%			
1%			
2%			
4%			

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.