

## **Chili Chicken Strips**

3/4 cup crushed corn chips  
2 tablespoons dry bread crumbs  
1 tablespoon all-purpose flour  
1 to 1 1/2 teaspoon chili powder  
1/2 teaspoon seasoned salt  
1/2 teaspoon poultry seasoning  
1/4 teaspoon pepper  
1/4 teaspoon paprika  
1 egg  
1 - 1 1/2 pounds boneless skinless chicken breasts, cut into 1/2 inch strips  
4 tablespoons butter or margarine, divided

In a shallow bowl, combine the first eight ingredients. In another shallow bowl, beat egg. Dip chicken strips in egg, then coat with corn chip mixture. In a large skillet, cook half of the chicken in 2 tablespoons butter for 8 - 10 minutes or until the juices run clear. Repeat with remaining chicken and butter. Yield: 6 servings.