





## Fiber-ific Fried Chicken Strips



Entire recipe (8 strips): 277 calories, 3g total fat (1g sat. fat), 696mg sodium, 26g carbs, 14g fiber, 0g sugars, 47g protein

**Prep:** 10 minutes **Cook:** 20 minutes



More: Lunch & Dinner Recipes, Single Serving, 30 Minutes or Less, 5 Ingredients or Less

## **Ingredients**

1/2 cup Fiber One Original bran cereal 1/4 tsp. garlic salt 1/4 cup fat-free liquid egg substitute 6 oz. raw boneless skinless chicken breast, cut into 8 strips Optional seasoning: black pepper

## Directions

Preheat oven to 375 degrees. Spray a baking sheet with nonstick spray.

In a blender or food processor, grind cereal into crumbs. Transfer to a wide bowl and mix in garlic salt.

Place egg substitute in another wide bowl. One at a time, dunk chicken strips in the egg substitute, shake to remove excess, and coat with crumbs. Evenly lay on the baking sheet.

Bake for 10 minutes. Flip chicken. Bake until cooked through and crispy, about 8 minutes. Eat!

## MAKES 1 SERVING

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free product samples, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our <u>editorial</u> and <u>advertising</u> policies.

\*The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark. For those on the Diabetic Plan, values may vary.

Questions on the WW Points® values listed? Click here.

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. Click here for more information.

Publish Date: October 16, 2012 Author: Hungry Girl Copyright © 2025 Hungry Girl. All Rights Reserved.