



Pecan Breaded Chicken Breasts

- Prep 10 minutes
- Cook 15 minutes
- Ready in 25 minutes

Recipe from All Recipes

"Very flavorful twist to fried chicken!"

Ingredients

- 4 skinless, boneless chicken breasts
- 2 tablespoons real maple syrup
- 1 cup chopped pecans
- 3 tablespoons all-purpose flour

- 1 teaspoon salt
- 2 tablespoons butter
- 1 tablespoon vegetable oil

Directions

1. On waxed paper, combine pecans, flour, and salt.
2. Brush chicken breasts all over with maple syrup. Coat chicken breasts completely with nut mixture.
3. In a large skillet over medium heat, melt butter and stir in the vegetable oil. Add chicken, and cook for 12 to 15 minutes until chicken is browned on all sides and tender.