

Honey-Apple Chicken Ingredients

- 1 sm can evaporated milk
- Topping:
- 2 beaten eggs
- bread crumbs
- 2 tbsp light brown sugar
- flour
- 1/2 cup raisins
- 4 chicken cutlets
- Honey
- cooking oil
- Stuffing mix:
- 3 apples cored and peeled, diced

Directions

Prep the meat:

Dip chicken cutlets first in milk, flour, eggs, breadcrumbs, in hot oil pan fry each cutlet till golden. drain on papertowels.

To Stuff:

Cook all stuffing ingredients in a small pot till softened.

Take a cutlet and put a large spoonful of stuffing in center, roll and press cutlet together, placing in a buttered corningware dish seam down. Lightly drizzle honey over stuffed cutlets, cover and bake @ 350 degrees for 20 minutes covered, 5 minutes uncovered.