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***If Veterans don't help Veterans, who will?***

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## ***Pesto Fried Chicken***

- 1 1/2 Lbs boneless skinless chicken breasts
- 3 Tbsp purchased pesto sauce
- 1/4 Cup corn flake crumbs

- 1) Preheat oven to 375°.
- 2) Brush pesto over chicken breast fillets, coating both sides.
- 3) Coat with Corn Flake crumbs.
- 4) Bake on non-stick cookie sheet for 15-20 minutes or until cooked through.

Makes 4-6 Servings

