

Wonder[®]

5 Spice Chicken and Peanut Butter Towers

Serves 2 / 45 mins

Ingredients

- 4 slices Wonder® 100% Whole Wheat Bread
- 2 chicken breast
- 2 tbsp. olive oil
- 2 tbsp. 5 spice seasoning
- 1 cup bread crumbs
- 1 egg
- ½ cup all-purpose flour
- 2 tbsp. real peanut butter (smooth or crunchy)

Directions

 Prep Time: **5 minutes** | Cook Time: **40 minutes** | Total Time: **45 minutes**

1. Preheat oven to 400 degrees.
2. Beat 1 egg in a shallow bowl.
3. Put flour in a shallow bowl.
4. Combine bread crumbs and 5 spice seasoning in another shallow bowl.
5. Line baking pan with parchment paper and lightly drizzle olive oil.
6. Pat the chicken with a paper towel to dry the surface.
7. Dip the chicken into the flour and coat evenly before tapping to remove excess flour.
8. Dip the coated chicken in the egg and then into the dry mixture to coat evenly. Place on pan.
9. Bake for 35 mins.
10. Remove from heat and cool before slicing in half.
11. Lightly toast bread
12. Spread peanut butter on one side of all slices of bread.
13. Spread sliced chicken on top of one side of two slices of bread and top with second slice, peanut butter side down.
14. Slice into triangles and serve—crust on or off!

