

# Malibu Chicken II

## Ingredients

4  
boneless chicken breast  
1 large  
egg  
1/4 c  
milk  
1/8 tsp  
garlic powder  
1/8 tsp  
onion powder  
1/8 tsp  
pepper  
1 c  
crushed french fried onions  
12  
crushed buttery round crackers  
4  
slices deli ham  
4  
slices swiss cheese  
2 Tbsp  
mayo  
1 Tbsp  
yellow mustard

## How to Make Malibu Chicken II

1 Whisk together the egg, milk and seasoning in a bowl big enough to dip the chicken in. Place the onions and crackers on a plate and combine. Dip the chicken into the egg mixture then press into the cracker mixture on both sides. Place the chicken on a baking sheet lined with tinfoil and lightly greased. Bake in a 350 degree oven for 30 minutes. Remove and

top with the ham and cheese. Return to the oven for 5-7 minutes for the cheese to get nice and melted.

2 Whisk together the mayo and mustard. Keep refrigerated until ready to serve.