# Malibu Chicken II

**Ingredient**

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.