

Baked Coconut Chicken

from [Cooking Club of America](#)

printed from [Smells Like Food in Here](#)

2 eggs
2 tbsp milk
1 c [panko](#)
3/4 c [sweetened flaked coconut](#)
2 tbsp butter, melted
4 [boneless skinless chicken breast halves](#)
1/2 tsp salt
1/3 c [mango chutney](#)
1/3 c mayonnaise

Heat oven to 375°F. Line large rimmed baking sheet with foil; spray with cooking spray.

Whisk eggs and milk in medium shallow bowl until blended.

Combine panko, coconut and butter in wide shallow bowl until mixed well.

Sprinkle chicken with salt.

Dip in egg mixture; roll in coconut mixture, pressing to coat completely.

Place on baking sheet, pressing any excess coconut mixture over chicken.

Bake 20 to 25 minutes or until chicken is no longer pink in center.

Meanwhile, combine chutney and mayonnaise in small bowl; serve with chicken.