

# Hot Momma Chicken Crab Oscar

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### INGREDIENTS

- 4 Boneless Chicken Breasts
- $\frac{1}{2}$  Cup AP Flour
- 4 Tbsp Butter
- 2 tsp Hot Momma Seasoning, any flavor
- 1 Cup Crabmeat
- 12 Asparagus Spears, steamed
- 1 (1  $\frac{1}{4}$  oz) Package Hollandaise Sauce Mix, prepare accordingly
- 1 tsp Salt
- 1 tsp Pepper

### DIRECTIONS

Place chicken between 2 pieces of wax paper on a cutting board and pound very thin. Combine flour salt, pepper, and HMS in a shallow bowl. Heat butter in an iron skillet. Dredge the chicken lightly in the seasoned flour and shake off any excess. When the butter stops foaming, add chicken and fry 3-4 minutes per side. Move to a cooling rack to remove excess oil. Repeat with remaining 3 pieces. Place chicken on each plate. Cover chicken with crabmeat. Top with 3 asparagus spears. Drizzle hollandaise and serve. Ac-salsa-rize!