

Chicken Tenders

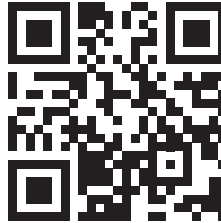
Ingredients

- 3 skinless, boneless chicken breasts
- 1 cup bread crumbs
- 1/2 cup grated parmesan cheese
- 1 teaspoon salt
- 1 teaspoon dried thyme
- 1 tablespoon dried basil
- 1/2 cup olive oil

Directions

1. Preheat oven to 400 degrees F.
2. In a medium bowl, mix together the bread crumbs, parmesan cheese, salt, thyme and basil. Pour olive oil in a separate bowl for dipping.
3. Dip the chicken into the oil, then coat with the bread crumb mixture. Place the coated chicken in a single layer on a lightly greased cooking pan. Bake for 20 minutes.

See the demo!



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