



Crunchy Chicken Tenders with Pick & Mix Dipping Sauces



This recipe calls for:

Butter Parmesan Sauce (hidden 5/23/22)

Prep time

10 MINUTES

Cook time

15 MINUTES

Servings

4

Ingredients

2 pounds chicken breast tenderloins - (about 16 pieces)

1 jar (16.2 ounce) RAGÚ® Butter Parmesan Sauce

1 1/2 cups Italian-seasoned panko bread crumbs

olive oil spray

1/4 cup sauce mix-in options such as: ketchup, hot sauce, relish, ranch dressing, mustard or honey

Instructions

1. Preheat oven to 425°F. Combine chicken and ½ cup Ragú in medium bowl. Place bread crumbs in separate bowl. Coat chicken tenders in bread crumbs, turning to coat all sides evenly.
2. Arrange chicken on baking sheet lightly coated with olive oil spray. Spray chicken tenders lightly with olive oil spray. Bake 15-18 minutes or until golden brown and cooked through (165°F).

3. Meanwhile, combine remaining RAGÚ® Butter Parmesan sauce and your choice of sauce mix-in(s). Serve hot chicken tenders with dipping sauce

Tip: Let the kids pick & mix their favorite dipping sauce. For each ¼ cup of RAGÚ® Butter Parmesan Sauce, add 1 tablespoon of mix-in sauce to make a customized dipping sauce.