



Simply Suzanne Original Chicken Tenders

Great Served by themselves, or on top of the Simply Suzanne Michigan Salad!

1 pound boneless, skinless chicken tenderloins
1 cup all-purpose flour
2 eggs, beaten lightly
2 cups Simply Suzanne Original Granola, crushed
3 cloves of garlic, minced
2 teaspoons chopped, fresh parsley
2 teaspoons chopped, fresh rosemary
1 teaspoon smoked paprika
Salt and Pepper to taste
8 tablespoons of canola oil

Directions:

1. Beat the eggs with a splash of water and place in a shallow bowl. Set aside
2. Measure out the flour and place in a second shallow bowl. Set aside.
3. In a large sealed bag, place the Simply Suzanne Original Granola, crush with a heavy coffee cup, rolling pin, or mallet. Add the garlic and herbs. Shake to mix well. Pour into a third shallow bowl.
4. Salt and pepper the chicken tenders on both sides
5. Starting with the flour, dip the chicken in, coating it completely. Second, dip the chicken in the egg, and then finally, the Simply Suzanne breadcrumb mixture. Repeat this process until all of the chicken is coated.
6. Meanwhile, heat up a medium skillet with 2 tablespoons of the canola oil.
7. When the oil is hot, place 3-5 pieces of chicken in the hot oil, cooking for about 4-6 minutes per side, depending on thickness of chicken strips until cooked through.
8. Repeat the process with the remaining oil, until all the chicken is cooked.

Prep Time: 20 minutes

Total time: 40 minutes

Serving Size: 4 people