

# THE CULINARY

*Playground*



## Chicken Tenders

$\frac{3}{4}$  cup Original Bisquick mix

$\frac{1}{2}$  cup grated Parmesan cheese

$\frac{1}{2}$  teaspoon salt or garlic salt

$\frac{1}{2}$  teaspoon paprika

**3** boneless skinless chicken breast halves, cut crosswise into 1/2-inch strips

**1** egg, slightly beaten

**3** tablespoons butter or margarine, melted

Heat oven to 450°F. Line cookie sheet with parchment paper; spray with cooking spray.

Mix Bisquick mix, cheese, salt and paprika in 1-gallon resealable plastic food-storage bag. Crack egg into bowl and beat slightly. Dip half the chicken strips into egg; place in bag of Bisquick mixture. Seal bag; shake to coat. Place chicken on cookie sheet. Repeat with remaining chicken.

Drizzle butter over chicken.

Bake 12 to 14 minutes, turning after 6 minutes, until no longer pink in center.