**Extra Crispy Baked Buttermilk Chicken Tenders**

**Ingredients**

* 1 cup mayonnaise
* 1 teaspoon of salt
* 1 teaspoon of pepper
* 2 tablespoons all-purpose flour
* 1 teaspoon of garlic powder
* 1/8 cup of powdered buttermilk
* 1 large egg, lightly beaten
* 2 cups panko breadcrumbs
* 1 tablespoon of dried parsley
* ½ cup of grated Parmesan cheese
* 2 pounds chicken tenders
* 1 stick of Salted Challenge Butter, melted

**Directions**

1. Preheat the oven to 425 degrees.
2. Place the mayonnaise, salt, pepper, flour, garlic powder, powdered buttermilk, and egg in a gallon-sized zip-top bag. Seal the bag and shake until well combined.
3. Add chicken to the bag with the mayonnaise mixture, seal the bag, and massage to coat each strip with the mixture. Let marinate in the refrigerator for an hour.
4. Add the panko, parsley, and Parmesan cheese to a bowl. Using tongs transfer the chicken to crumbs, Cover each chicken tender completely.
5. Drizzle a parchment-lined baking sheet with melted butter. Add chicken and drizzle the tops with additional butter.
6. Bake the chicken strips until golden-brown and cooked through 15 to 20 minutes.

**Chef Tip:** To add some more fun to this dinner, consider serving with one or more of these sauces!

**Dijon Peach Sauce**

**Ingredients**

* 1/4 cup sour cream or Greek yogurt
* 1 tablespoon Dijon mustard
* 2 tablespoons peach preserves
* ½ teaspoon of cinnamon

**Directions**

Combine all ingredients in a bowl. Stir until well combined Serve with Chicken Tenders.

**Italian Garlic Butter**

**Ingredients**

* 1 stick of Salted Challenge Butter
* 1-2 cloves of fresh garlic, crushed
* 1 teaspoon of dried Italian Herbs

**Directions**

Combine all ingredients in a bowl. Stir until well combined Serve with Chicken Tenders.

**Sriracha Sauce**

**Ingredients**

* ½ cup of mayonnaise
* 1 tablespoon of Sriracha
* 1 teaspoon of fresh lime
* 1 clove of garlic, crushed

**Directions**

Combine all ingredients in a bowl. Stir until well combined Serve with Chicken Tenders.