

Crispy Italian Herb Chicken Tenders

- 1 pkg **TSG Italian Herb Cheese Mix**
- 2 lbs chicken breast tenders
- 1 cup buttermilk*

1. Preheat oven to 450° F. Spray a large baking sheet with non-stick cooking spray.
2. Soak chicken pieces in buttermilk for 15 minutes. Open both packets from the TSG Italian Herb Cheese Mix and blend together on a plate. Roll chicken tenders in dry mix and placed coated chicken on baking sheet.
3. Bake 10 – 15 minutes, or until done. Turn halfway through baking.

*Substitute plain yogurt or sour cream, whisked with a little milk to thin. Or, combine 1 Tbsp. of white vinegar or lemon juice with enough milk to make 1 cup. Set the latter aside for 5 minutes before using.