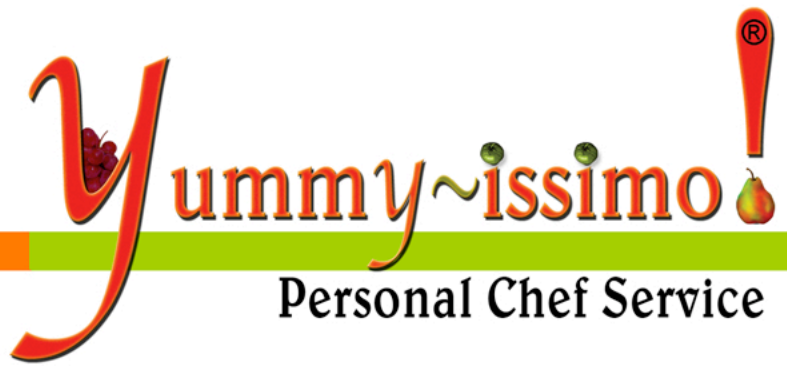


# Chinese Chicken Tenders



Marinated chicken tenders baked and garnished with toasted sesame seeds and sliced green onions

Serves 12

2 pounds chicken tenders		2T Thai red chili garlic paste
1/2c soy sauce	1/2t red pepper flakes	
1/2c sweet and hot Chinese mustard	2T garlic, minced	2T sesame seeds, toasted
2T white wine	2T honey	2 green onions, green and white parts, sliced

Combine soy sauce, Chinese mustard, white wine, red pepper flakes, garlic, honey and red chili garlic paste in small bowl. Whisk well.

Place chicken tenders in large zip~lock bag and add marinade. Refrigerate 24 hours.

Preheat oven to 350. Remove chicken from marinade and place chicken on baking sheet. Bake 15 minutes or until just cooked through. Place marinade in saucepan, bring to boil and reduce to simmer. Reduce marinade by 1/2 and serve as a dipping sauce on the side.

Garnish chicken with toasted sesame seeds and sliced green onions.

## Prepare Ahead Tip

Chicken can be prepared and baked 48 hours in advance. Store cooked, cooled, chicken in zip~lock bag and reduced marinade in refrigerator. Bring to room temperature before serving.