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Cheddar Bacon Chicken Tenders

## Introduction

### Cheddar Bacon Chicken Tenders

Are you looking for a delicious twist on a classic dish? Cheddar Bacon Chicken Tenders combine the savory flavors of crispy bacon and melty cheddar with tender, juicy chicken. This mouth-watering recipe is perfect for a quick weeknight dinner or game day snack. With a short list of simple ingredients and easy preparation steps, you can enjoy these tasty tenders in no time.

## Detailed Ingredients with measures

### Chicken Tenders

- 1 lb chicken tenders

### Cheddar Cheese

- 1 cup shredded cheddar cheese

### Bacon

- 6 slices cooked and crumbled bacon

### Flour

- 1 cup all-purpose flour

### Eggs

- 2 large eggs

**Bread Crumbs**

- 1 cup bread crumbs

**Garlic Powder**

- 1 teaspoon garlic powder

**Onion Powder**

- 1 teaspoon onion powder

**Salt**

- 1 teaspoon salt

**Pepper**

- 1/2 teaspoon pepper

**Prep Time**

Prep time for this delicious dish is approximately 20 minutes, allowing you to efficiently prepare the ingredients while your oven preheats.

**Cook Time, Total Time, Yield**

Cook time takes about 15-20 minutes, making your total time around 40 minutes from start to finish. This recipe yields approximately 4 servings, perfect for family and friends to enjoy together.



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## Detailed Directions and Instructions

### Step 1: Preheat Oven

Preheat your oven to 400°F (200°C) to ensure it's ready for cooking the chicken tenders.

### Step 2: Prepare Chicken Tenders

Take the chicken tenders and season them with salt and pepper. This will enhance the flavor of the chicken.

### Step 3: Bread the Chicken

Set up a breading station with three bowls. In the first bowl, place the flour. In the second bowl, beat the eggs. In the third bowl, combine panko breadcrumbs with shredded cheddar cheese and crumbled bacon.

### Step 4: Dredge Chicken in Flour

Take each seasoned chicken tender and dredge it in the flour, coating thoroughly. Shake off any excess flour.

### Step 5: Dip in Egg Wash

Next, dip the floured chicken tender into the beaten eggs, ensuring it is evenly coated.

### Step 6: Coat with Breadcrumb Mixture

Finally, roll the chicken tender in the panko, cheese, and bacon mixture, pressing lightly to ensure it adheres well.

**Step 7: Arrange on Baking Sheet**

Place the breaded chicken tenders on a baking sheet lined with parchment paper, making sure they are evenly spaced.

**Step 8: Bake the Chicken Tenders**

Bake in the preheated oven for about 20-25 minutes, or until the chicken is cooked through and the coating is golden brown.

**Step 9: Serve**

Once cooked, remove from the oven and let them cool slightly before serving. Enjoy your delicious cheddar bacon chicken tenders!

## Notes

**Note 1: Gluten-Free Option**

For a gluten-free option, substitute regular flour and panko breadcrumbs with gluten-free alternatives.

**Note 2: Cooking Time**

Cooking times may vary depending on the thickness of the chicken tenders. Ensure the internal temperature reaches 165°F (75°C) for safe eating.

**Note 3: Storage**

Leftover chicken tenders can be stored in an airtight container in the refrigerator for up to 3 days. Reheat in the oven to maintain crispiness.

**Note 4: Serving Suggestions**

Consider serving with your favorite dipping sauces such as ranch, barbecue, or honey mustard for an extra flavor boost.



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**Cook techniques**

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