



Caramelized Bacon and Brown Sugar Chicken Tenders

Ingredients:

- 1 lb (450 g) chicken tenders
- 6 strips bacon, chopped
- 1/4 cup (50 g) brown sugar
- 1 tbsp (15 ml) Dijon mustard
- 1 tbsp (15 ml) olive oil
- Salt, to taste
- Pepper, to taste

Steps:

- 1** Preheat your oven to 375°F 190°C and line a baking sheet with parchment paper.
- 2** In a small bowl, mix the brown sugar, Dijon mustard, salt, and pepper to create a delicious glaze.
- 3** Heat the olive oil in a pan over medium heat and cook the chopped bacon until crispy. Remove and set aside.
- 4** Coat the chicken tenders with the brown sugar glaze, ensuring they are evenly covered, then sprinkle with the cooked bacon bits.
- 5** Arrange the glazed chicken tenders on the prepared baking sheet and bake for 20-25 minutes, or until they are fully cooked and golden brown.
- 6** Serve hot with your favorite sides to enjoy a delightful meal!

Don't miss this indulgent dish that combines savory and sweet flavors. It's for making this caramelized bacon and brown sugar chicken tenders. Perfect for any gathering or a special weeknight dinner!