

Featuring Tennessee Gourmet® Products

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Sesame Chicken Strips

6 skinless boneless chicken breast halves	2 Tbsp. Tennessee Gourmet® Salad Dressing Plus
1 cup sour cream	1 clove garlic, minced
1 Tbsp. lemon juice	1 cup dry bread crumbs (unseasoned)
¼ tsp. fresh ground pepper	⅓ toasted sesame seeds
1 tsp. celery salt	4 Tbsp. melted butter

Cut chicken crosswise into ½-inch strips. In a large bowl, combine sour cream, lemon juice, celery salt, Salad Dressing Plus, pepper, and garlic. Mix well. Add chicken to mixture, coat well, and cover. Refrigerate at least 8 hours or overnight.

Preheat oven to 350°F.

In medium bowl, combine bread crumbs and sesame seeds. Remove chicken strips from sour cream mixture. Roll in crumb mixture, coating evenly.

Arrange in single layer on a baking sheet. Spoon butter evenly over chicken. Bake for 18 to 25 minutes or until chicken is tender and golden brown.