

Potato Chip Crusted Chicken Tenders

Ingredients

1 20-ounce bag regular salted potato chips, crushed
1 16-ounce container of sour cream
2 1/2 pounds chicken tenderloins
1 can cooking spray (butter flavored)
1 tablespoon garlic powder/granulated garlic
1/2 cup butter (1 stick) Salsa (optional)

Directions

- Preheat oven to 450°F. Place sour cream in a medium bowl.
- Dip chicken tenderloins in sour cream, then coat with potato chips.
- Place coated chicken on greased cookie sheet.
- Bake chicken 5 minutes, then reduce heat to 375°F. and bake 10-12 minutes.
- While chicken is baking, melt butter; add garlic powder.
- Return oven to 450°F. and brush garlic butter over each piece of chicken and bake for an additional 5 minutes or until chicken is golden brown.
- Serve with salsa if desired