

CopyCat O'Charley's Chicken Tenders

Ingredients

1 lb chicken tenders
1 cup all-purpose flour
1 tsp garlic powder
1 tsp paprika
1 tsp dried thyme
1 tsp salt
1/2 tsp black pepper
2 eggs
1/4 cup milk
Vegetable oil (for frying)

Directions

Preheat oven to 200°F.

Mix flour, garlic powder, paprika, thyme, salt, and black pepper in a bowl.

In another bowl, beat eggs and milk together.

Dip chicken tenders in the flour mixture, then in the egg mixture, then back in the flour mixture.

Heat vegetable oil in a large skillet over medium-high heat.

Fry chicken tenders for about 5 minutes on each side or until golden brown and crispy.

Place the tender on a baking sheet and keep them warm in the oven until ready to serve.

Serve with [CopyCat O'Charley's Honey Mustard](#).