

CopyCat O'Charley's Pecan Chicken Tender Salad

Ingredients

Pecan Chicken Tenders

2 pounds Chicken Tenders

Salt and Black Pepper

1 cup Flour

2 Eggs, beaten with a splash of milk

1 cup plain Bread Crumbs

1 cup Pecans, finely chopped in a food processor

1/2 teaspoon ground Nutmeg

1 tablespoon Orange Juice

Vegetable oil, for frying

Honey Roasted Pecans

1/4 cup Honey

1 teaspoon Salt

2 cups Pecans

Salad

Romaine Lettuce

Mandarin Orange Slices

Crumbled Bleu Cheese

Dried Cranberries

[O'Charley's Balsamic Vinaigrette Salad Dressing](#)

Directions

Pecan Tenders:

Heat one inch of oil over medium heat.

Season chicken tenders with salt and pepper.

Set out three dishes.

In the first dish, place the flour. In the second, eggs beaten with milk. In the third dish, combine bread crumbs, ground

pecans, nutmeg and orange juice.

Coat tenders in flour, then egg, then pecan mixture.

Place tenders on a plate to reserve for frying.

Fry in batches 3 to 3 1/2 minutes per side.

Drain on paper towels.

Honey Roasted Pecans:

Heat oven to 350 degrees F.

Stir together honey salt, then add pecans, tossing to coat well.

Spread pecans in one layer in a shallow baking pan.

Bake for 15 minutes. Then stir pecans and bake for 3 to 5 minutes more.

Working quickly, transfer to wax paper sheet to cool.

While the pecans are still warm separate them with a fork. Once they are cool chop pecans if desired.

Salad:

In separate bowls mix together all ingredients except tenders and dressing.

For every serving toss together 2 1/2 cups of lettuce, 2 teaspoons crumbled blue cheese, 2 teaspoons dried cranberries, 2 1/2 tablespoons chopped honey roasted pecans and two mandarin orange slices cut in half.

Place tenders on top of salad.

Drizzle [O'Charley's Balsamic Vinegarette Salad Dressing](#) on salads at the table.