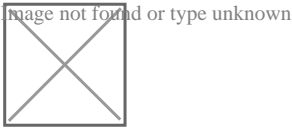


SIZZLIN' TENDERS WITH GOLDFISH® CHEDDAR CRACKERS

1-800-try-soup (879-7687) © 2023 Campbell Soup Company campbellsfoodservice.com/recipes



Nutrition Facts

Serving Size	SERVING (SEE INSTRUCTIONS)	
Amount Per Serving		
Calories 461		
		% Daily Value
Total Fat 13.4g		21%
Saturated Fat 2.5g		13%
Cholesterol 71mg		24%
Sodium 868mg		36%
Total Carbohydrate 55.7g		19%
Dietary Fiber 2.1g		8%
Protein 28.2g		56%
Vitamin A 1%	Vitamin C 3%	
Calcium 6%	Iron 16%	

Total Time

20 min.

Difficulty

easy

Yields

1

Serving & Size

SERVING (SEE INSTRUCTIONS)

Make chicken tenders even better with a side of Goldfish® crackers.

Ingredients

Weight Measure

boneless, skinless chicken breast tenders, 1 ounce each 3 oz. 3

kosher salt		1	pinches
black pepper		1/8	tsp.
canola oil	0 oz.	1	tsp.
red or green seedless grapes	3 oz.	1/2	cups
Pepperidge Farm® Cheddar Goldfish® Snack Crackers , 1.5 oz ea	2 oz.	1	pkg.
barbecue sauce	1 oz.	2	tbsp.

Instructions

1. Season chicken tenders with oil, salt and pepper.
2. Grill over medium heat for 3 minutes on each side.

CCP: Heat to a minimum internal temperature of 165°F for 15 seconds.

CCP: Hold for hot service at 140°F or higher until needed.

To Serve: Plate chicken tenders with grapes, barbecue sauce, and Goldfish® Cheddar crackers. Serve immediately.