**Lemon Chicken Tenders**

**Ingredients:**

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| 1/2 teaspoon paprika1/2 teaspoon salt1/4 teaspoon pepper3 large boneless, skinless chickenbreasts, cut into 2-inch pieces | 2 eggs, slightly beaten1 cup Italian seasoned bread crumbs1/2 cup sugar1/2 cup lemon juice1 1/2 teaspoons curry powder |

**Directions:**

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| **1.** | Preheat oven to 400 degrees F  |
| **2.****3.****4.****5.** | In a bowl, stir together paprika, salt, and pepper. Sprinkle seasoning over chicken pieces. Dip pieces in egg, then dredge in bread crumbs. Arrange chicken pieces in a single layer in an aluminum foil-lined 15x10-inch jelly roll pan. |
| **6.** | Bake in preheated oven for 15 minutes, turning once. |
| **7.** | In a small saucepan over medium-low heat, stir together sugar, lemon juice, and curry powder, stirring until sugar dissolves, about 5 minutes. |
| **8.** | Drizzle lemon sauce over chicken, return to oven, and bake 5 minutes more. |