**Lemon Chicken Tenders**

**Ingredients:**

|  |  |
| --- | --- |
| 1/2 teaspoon paprika  1/2 teaspoon salt  1/4 teaspoon pepper  3 large boneless, skinless chicken  breasts, cut into 2-inch pieces | 2 eggs, slightly beaten  1 cup Italian seasoned bread crumbs  1/2 cup sugar  1/2 cup lemon juice  1 1/2 teaspoons curry powder |

**Directions:**

|  |  |
| --- | --- |
| **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. |