



THAI PEANUT TENDERS

Seriously flavorful and incredibly simple, this gingery hot magic sauce is perfect for chicken strips and fries and salads and...

Servings: 12 (6 tenders per serving)

Prep Time: 10 minutes

Cook Time: 5 minutes

Ingredients

12 cups sesame ginger dressing

6 cups Jif® Natural Peanut Butter Sauce

3/4 cup Frank's RedHot Sauce

72 breaded chicken tenders

Directions

1. Whisk sesame ginger dressing, peanut butter sauce and hot sauce until combined.
2. Deep fry chicken tenders until cooked through.
3. Serve chilled sauce on the side.