

INGREDIENTS FOR 4 SERVINGS

- 1 ½ Pounds Foster Farms® Chicken Tenders
- 2 Lemons, Sliced
- 1 Bunch Asparagus, Trimmed
- The Spice Hunter® Poultry Blend
- Kosher Salt
- Olive Oil



Sauvignon Blanc



Belgian Ale



PREPARATION

Preheat oven to 425°.

On a baking sheet lined with aluminum foil and prepared with non-stick cooking spray, arrange the lemons over the base of the pan. Add the asparagus and then the chicken tenders over the asparagus and lemon. Sprinkle kosher salt over the three items. Season both sides of the chicken tenders with the poultry blend. Drizzle olive oil over all ingredients and bake for 15 minutes. Remove from oven and check chicken for doneness. Continue baking if necessary, chicken should reach an internal temperature 165°.