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## SMOKY PECAN CHICKEN TENDERS

- 4 -5 chicken Breasts, cut into 2" fingers
- 2 Tbsp. butter
- 1 Tbsp. olive oil
- 1/3 cup flour
- 2 Tbsp. **Smoky Pecan Rub & Seasoning**
- 1 tsp. **Sunset Seasoned Salt**

Combine flour with seasonings. In a large skillet on medium, heat butter and oil. Cook 4- 5 minutes and flip, cook for another 4 minutes until chicken is cooked through and reaches internal temperature of 165°F. Serve with your favourite dipping sauce. Excellent when diced in salads or added to pasta dishes.



- Smoky Pecan Rub & Seasoning
- Sunset Seasoned Salt