

## Sweet Asian Chicken

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Date Made: \_\_\_\_\_

### COOKING INSTRUCTIONS

Completely thaw in refrigerator overnight. Grill. Baste frequently.

*Other cooking options: Slow cooker, oven, or stovetop.*

## Dijon Chicken

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Date Made: \_\_\_\_\_

### COOKING INSTRUCTIONS

Completely thaw in refrigerator overnight. Grill. Baste frequently.

*Other cooking options: Slow cooker, oven, or stovetop.*

## Orange Chicken

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Date Made: \_\_\_\_\_

### COOKING INSTRUCTIONS

Completely thaw in refrigerator. Drain chicken and discard marinade. Heat marinade from quart bag in a medium saucepan over medium heat. Bring to a boil. Add 2T water and 2T flour. Cook until thickened, stirring constantly. Dip chicken into eggs, then roll into flour to coat. Heat vegetable oil in large pan. Add chicken and fry until golden brown and chicken is no longer pink. Transfer to paper towel lined plate. Serve chicken immediately and toss with marinade.

## Panko-Pecan Crusted Chicken Tenders

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Date Made: \_\_\_\_\_

### COOKING INSTRUCTIONS

Completely thaw in refrigerator. Preheat oven to 350 degrees. Roll chicken in crumbs and place on greased cooking sheet. Bake for 30 minutes or until chicken is no longer pink.

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