



Apple, Bacon Wrapped Roasted Chicken Tenders With Marrakesh Apple Vinaigrette

Camine Pappas / Serves 4 / December 2019

INGREDIENTS:

8 boneless chicken tenders
4 strips thick cut bacon
1 Fuji apple cut into thick slices
½ white onion cut into long thick pieces
1 t of fresh thyme
3 T oil
2 T red wine vinegar
2 T Panera brand Fuji apple dressing
1 T honey
1 t Froelich's* Marrakesh seasoning mix
1 t kosher salt
¼ C chopped fresh Italian flat leaf parsley



METHOD:

Cut the apple and onion, and lay out the four bacon slices on a cutting board. Place two of the tenders in the middle flanked by onion on each side and 2 slices of the apple. Sprinkle with a little bit of the salt. Wrap the bacon around and seal. Set seam side down in the baking dish. Repeat for three other bundles. Mix the thyme, oil, vinegar, dressing, Marrakesh seasoning, and honey. Whisk until well blended. Brush generously on the wrapped chicken. There should be enough for all 4 with no dressing remaining. Sprinkle with the little parsley, and reserve some parsley for garnishing. Roast in a 375 degree oven for 25 minutes or until chicken is done. Don't overcook. Remove and serve with rice or potatoes.

**You can buy the Froelich's seasoning by calling them. It's not on their site but I believe they will ship it. Call (269) 756-6002. And the Panera dressing can be bought in Publix.*

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