

## Bacon Brown Sugar Chicken Tenders That Are Sweet, Savory, and Irresistible

Bacon Brown Sugar Chicken Tenders



**OVEN**  
**375°F**

**TIME**  
**25 to 30 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 pound chicken tenders, about 8 to 10 pieces
- 8 slices bacon, cooked and crumbled
- 1/2 cup brown sugar
- 1 teaspoon paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- Cooking spray or oil, for greasing

### DIRECTIONS

1. Preheat the oven: Preheat your oven to 375°F. Line a baking sheet with aluminum foil and lightly grease it with cooking spray or oil for easy cleanup.
2. Mix the seasoning: In a small bowl, combine the brown sugar, paprika, garlic powder, onion powder, salt, and black pepper. Stir until everything is evenly mixed.
3. Season the chicken: Arrange the chicken tenders on the prepared baking sheet in a single layer. Sprinkle the brown sugar seasoning mixture evenly over the chicken, making sure each piece gets well coated.
4. Add the bacon: Scatter the cooked, crumbled bacon over the top of the seasoned chicken tenders. Press lightly if needed so the bacon adheres a bit to the surface.
5. Bake: Bake for 25 to 30 minutes, or until the chicken is cooked through and the tops are lightly caramelized. The chicken should reach a safe internal temperature and the bacon should be crisp.
6. Serve hot: Remove from the oven and serve right away while the chicken is juicy and the bacon is still crispy.

### SWAPS & NOTES

Chicken tenders are ideal because they cook quickly and stay tender, but you can also use sliced chicken breasts if that is what you have on hand.

Just make sure the pieces are similar in size so they bake evenly.

The brown sugar gives this dish its signature sweet glaze-like finish.

Light or dark brown sugar will both work, though dark brown sugar will give a slightly deeper molasses flavor.

## TIPS FOR SUCCESS

Try to keep the chicken tenders in a single even layer so they cook consistently.

Overlapping pieces can steam instead of bake.

Lining the pan with foil makes cleanup much easier, especially since the brown sugar can caramelize and stick to the pan.

Do not add raw bacon on top unless you are prepared for a softer texture.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/bacon-brown-sugar-chicken-tenders-that-are-sweet-savory-and-irresistible/>