

My Favorite 6-Ingredient Chicken Tender Recipe That's Big on Crunch, Low on Fuss

Crispy Ranch Parmesan Chicken Tenders



OVEN
375°F

TIME
10 min

TEMP
165°F

METHOD
Air fryer

INGREDIENTS

- 1 lb chicken tenders
- $\frac{1}{2}$ cup mayonnaise
- $\frac{1}{2}$ cup grated Parmesan cheese
- 1 packet Ranch seasoning mix (or about 3 tbsp if using from bulk)
- $\frac{1}{2}$ tsp garlic powder
- $\frac{1}{2}$ tsp onion powder
- 1 cup crushed Ritz crackers (about 1 sleeve)

DIRECTIONS

- 1. Preheat the Oven:** I preheat the oven to 375°F (190°C) and line a baking sheet with parchment paper or foil for easy cleanup. A light spray of cooking oil helps the tenders crisp up nicely underneath.
- 2. Make the Mayo Coating:** In a mixing bowl, I stir together the mayonnaise, Parmesan, Ranch seasoning, garlic powder, and onion powder. It turns into a thick, creamy paste that's packed with flavor.
- 3. Crush the Crackers:** I crush a sleeve of Ritz crackers-either in a zip-top bag with a rolling pin or pulsed in a food processor. I want fine crumbs with a few larger flakes for that satisfying crunch.
- 4. Coat the Chicken:** I coat each chicken tender in the mayo mixture, making sure it's fully covered. Then I dredge it in the crushed crackers, pressing lightly so the coating sticks. Each one goes onto the prepared baking sheet.
- 5. Pro tip:** Don't skip the pressing step-it helps the crust stay put and crisp up evenly.
- 6. Bake to Crispy Perfection:** I bake the tenders for 20-25 minutes, flipping once if I want both sides golden (or just broiling the top for the last 1-2 minutes). They're done when they're golden, crisp, and cooked through (internal temp should hit 165°F).

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

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