



Slap Ya Mama Chicken Tenders

Down at the Big Easy, there's no such thing as too spicy. Sometimes, the only thing a dish can need is the right seasoning to bring out the delicious flavor. For even a regular recipe, a unique seasoning can highlight all the good qualities of a meal and bring out a new eating experience. Thanks to the availability of Slap Ya Mama seasoning, plenty of recipes can now get an extra kick to their taste.

For many New Orleans dishes such as gumbo, jambalaya, or barbecued shrimp, seasoning can be a vital part of the recipe while others could just use a touch of flavor to an otherwise ordinary meal. For example, an otherwise ordinary homemade recipe for chicken tenders gains a southern flair with the just a few spots of Slap Ya Mama seasoning in the right place.

Slap Ya Mama Chicken Tenders

Ingredients:

4 chicken tender breasts

1½ Cups Buttermilk

1 Cup Flour

½ cup Canola Oil

1 Tbsp "Slap Ya Mama Seasoning"

To make the most out of your chicken recipe, the seasoning is best used when mixed with the flour during the process. After marinating the chicken in buttermilk for about four hours, mix one tablespoon of the Slap Ya Mama seasoning with the one cup of flour to coat the tenders. Once the chicken is fully coated with the seasoned flour, deep fry the tenders in a medium heat pan until they are fully cooked. If the flavor is still not to your liking, feel free to add more seasoning to reach that Cajun level. If you've ever made homemade chicken tenders before, it may be time to try them with a new degree of flavor.

If you're looking to add some Slap Ya Mama seasoning to your recipes, visit their website to purchase any one of the Slap Ya Mama products - with ingredients so good you'll want to "slap ya mama!"