

Pistachio Chicken Tenders

with Country Mustard

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8 Appetizer or 4 Entrée Servings

8 **Pilgrim's Pride** chicken tenderloins,
about 1 pound

Marinade:

2 tablespoons olive oil
3 tablespoons fresh lemon juice
1 tablespoon Worcestershire sauce
1 tablespoon honey
2 cloves garlic, minced
2 tablespoons fresh thyme leaves

Country Mustard:

1/4 cup mayonnaise
2 tablespoons Country-Style mustard
1 tablespoon honey
2 teaspoons fresh thyme leaves

8 sheets (9x13-inches) phyllo dough,
defrosted
according to package directions
4 tablespoons butter, melted
1/2 cup finely chopped shelled
pistachio nuts

Rinse chicken tenders, pat dry and place in a non-metallic dish or resealable plastic bag. Whisk together marinade ingredients and pour over tenders. Cover or seal bag and refrigerate 1 hour.

To prepare Country Mustard, combine all ingredients and blend well. Place in small serving bowl, cover and refrigerate.

Preheat oven to 400°F. Lightly butter shallow baking pan or line with parchment paper. Place one sheet of phyllo dough on work surface and brush with melted butter. Top with a second sheet, brush with butter. Repeat with two more sheets. Cut phyllo stack into four strips, 3 1/4x9-inches each. Sprinkle with half the pistachio nuts. Remove four tenders from marinade and place one at the short end of each strip. Tenders will extend beyond phyllo. Tightly roll up each tender in phyllo strip. Place seam side down on prepared baking pan. Repeat with remaining four sheets of phyllo, pistachios and four tenders. Discard marinade. Bake tenders in preheated oven 20 minutes or until chicken is done and pastry is golden. Place tenders on serving platter or individual plates and serve with Country Mustard for dipping.

Note: Tenders may be prepared ahead. Cover and refrigerate or freeze. When ready to serve, thaw in refrigerator and bake as directed.