

Chicken Lazione



Ingredients:

- ½ tsp salt
- 1 ½ tsp chili powder
- 1 ½ tsp onion powder
- 2 tsp garlic powder
- ¼ tsp cayenne pepper
- 2 lb chicken tenders
- ¼ cup butter, divided
- 2 cups heavy cream

Method:

1. Combine salt, chili powder, onion powder, garlic powder, and cayenne pepper. Sprinkle over both sides of chicken tenders.
2. In large sauté pan, melt half of the butter over medium-high heat. Cook the chicken tenders until done, about 8 minutes.
3. Pour the cream and remaining butter into the skillet. Lower heat and simmer until the sauce thickens, about 5-7 minutes.
4. Serve chicken and sauce over pasta or mashed potatoes, if desired.