

Asian Chicken Marinade

¼ teaspoon red pepper flakes

½ teaspoon garlic powder

½ teaspoon ginger powder

½ teaspoon sesame oil

2 Tablespoon soy sauce

1 Tablespoon rice wine

Mix ingredients in gallon-size, plastic zip-lock bag. Add 1-½ pounds chicken breast tenders and seal the bag. Turn to coat chicken. Let rest in the marinade for 30 minutes. Place chicken in a 13x9x2-inch baking pan. Bake at 350°F for 20-30 minutes, until chicken is cooked through and no longer pink.