

# Air Fryer Teriyaki Chicken Tenders

Makes 6-8 tenders

## Ingredients:

- 1 lb. chicken tenders
- 1 cup store-bought [Teriyaki Sauce & Marinade](#)

## For sauce:

- 1/3 cup creamy peanut butter
- 1-2 Tablespoons reduced-sodium soy sauce
- 2 teaspoons lime juice
- 2 teaspoons brown sugar

**For garnish:** sesame seeds, salt and pepper

## Instructions:

Place chicken tenders in a leak-proof storage container. Pour Teriyaki sauce over the chicken, seal container and refrigerate for 20-30 minutes, or for more flavor, overnight.

To make the peanut sauce, in a small bowl, mix together all ingredients with a fork. (Sauce will be thick.) Whisk in 1-3 Tablespoons water, until desired consistency is reached.

When ready to cook the tenders, place marinated chicken tenders in the basket of the air fryer. Set air fryer to 350 degrees F and cook for 12 minutes, turning once half-way through. Use tongs to move tenders to a serving platter with peanut sauce. Garnish with sesame seeds and season with salt and pepper, if desired. Serve with steamed broccoli or [white](#) or brown rice.