



## Crunchy Chicken Teriyaki Skewers

- 1 cup Almond Accents® Oven Roasted No Salt Toasted Sliced Almonds
- 1 1/4 pounds chicken breast tenders
- 16 8-inch-long bamboo skewers, soaked in water for 30 minutes
- 1/4 cup teriyaki sauce, plus extra for dipping
- 1/4 cup chopped green onions

Heat broiler. Lightly crush Almond Accents with rolling pin, leaving some larger pieces. Place in shallow dish. Thread 1 chicken tender onto each skewer. Brush chicken with teriyaki sauce; roll in Almond Accents to coat evenly. Place skewers on baking sheet; broil 2 to 3 minutes on each side or until cooked through. Sprinkle with green onions and serve with teriyaki sauce on the side for dipping.

Makes 16 skewers

*Nutrition Information Per Serving (2 skewers): 171 calories; 8 g fat; 41 mg cholesterol; 249 mg sodium; 5 g carbohydrate; 2 g fiber; 19 g protein*



Preparation Time : 10  
minutes

For more great recipe ideas, visit [www.almondaccents.com](http://www.almondaccents.com).