

Chicken Jerky



If you're searching for a delicious on-the-go snack, we've got you covered. Our Chicken Jerky recipe is perfect for busy people and packs a savory punch with its blend of tangy teriyaki and tropical pineapple. After marinating chicken using NESCO's Jerky Seasoning, simply place strips on your NESCO Dehydrator and enjoy jerky that lasts for weeks in just a few hours. Wherever you're headed, you can rest easy knowing this homemade snack is both healthy and satisfying.

Your Key Ingredient:

[NESCO Dehydrator](#)

Grocery Ingredients:

1/4 cup pineapple juice

2 Tbsp olive oil

1 Tbsp teriyaki sauce

1 Tbsp minced onion
1 packet **NESCO® Jerky Seasoning**
1/2 tsp freshly ground black pepper
1 bay leaf
1 pound chicken strips, precooked or processed

Instructions:

1. Mix all ingredients together with the exception of strips. Allow flavors to blend at least 15 minutes. Add strips. Marinate at least one hour. *For longer marinating time, place in the refrigerator in a covered container or in an air-tight plastic bag.*
2. Remove from marinade and place in your **NESCO® Dehydrator** on dehydrator trays until dry and chewy, normally 6 to 12 hours.