**Chicken Jerky with Peanut Butter Marinade**

NOTES

Chicken is a healthy protein for pups and gives the jerky a nice chew without being too dry. For chewier jerky, cut the chicken with the grain.



INGREDIENTS

1. 500g boneless skinless chicken breasts
1 tablespoon smooth peanut butter
1/4 teaspoon soy sauce

DIRECTIONS

1. Preheat your oven to 170ºC
2. Remove any excess fat or bits of bone from the chicken breasts and pat dry.
3. Mix together the peanut butter and soy sauce, which creates the marinade for the jerky. Stir and thin with up to 1 tablespoon of additional water to create a smooth paste. Coat the chicken with the peanut butter mixture, and place in the freezer for 1 hour. Slightly freezing the chicken makes it easier to thinly slice.
4. Remove the chicken from the freezer, and cut as thinly as possible.
5. Cover a sheet tray with baking paper, and arrange the thin slices in a single layer. Place in the oven, set the timer for 2 hours, and hang out with your pup while the jerky cooks.
6. Your jerky is ready! Once cool, cut with scissors into smaller bits, or leave as is for big mouthfuls of chewiness. Store in a sealable container, and your homemade chicken jerky is good for up to 30 days — if it lasts that long. And the jerky is totally human-tasty, too. It's low in fat and sodium while being a high-in-protein pick-me-up.