



Oven Fried Chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

3 pounds chicken pieces, including 2 legs, 2 thighs, 2 breasts
1 1/2 sticks unsalted butter, melted
1 garlic clove, minced
1 cup fresh bread crumbs
1/3 cup grated Parmesan
2 tablespoons chopped parsley, oregano and/or tarragon
2 teaspoons paprika
Salt and pepper

Instructions

- 1) Preheat oven to 350 degrees
- 2) Melt butter in a roasting pan. Transfer 3/4 of the melted butter into a shallow dish and stir in the minced garlic.
- 3) In another shallow dish combine bread crumbs, Parmesan, chopped herbs, paprika, salt and pepper.
- 4) Coat each piece of chicken with the garlic butter mixture, then dredge in bread crumb mixture and transfer to roasting pan.
- 5) Repeat process for remaining pieces of chicken.
- 6) Drizzle any remaining garlic butter mixture over coated chicken. Bake in oven for 1 to 1 1/4 hours until coating is golden brown and chicken meat slides off a fork.
