

THE CULINARY

Playground



Oven Fried Chicken

serves 2

- 4 chicken pieces, (legs, thighs or breasts, skin removed)
- 4 tablespoons unsalted butter, melted
- 1/2 garlic clove, minced
- 1/2 cup bread crumbs
- 2 tablespoons grated Parmesan
- 1/2 tablespoon chopped parsley, oregano and/or tarragon
- 1/2 teaspoon paprika
- Salt and pepper

Preheat oven to 350 degrees F.

Combine melted butter and garlic in a small bowl. In another shallow dish combine bread crumbs, Parmesan, chopped herbs, paprika, salt and pepper. Coat each piece of chicken with the garlic butter mixture, then dredge in bread crumb mixture and transfer to roasting pan. Repeat process for remaining pieces of chicken. Drizzle any remaining garlic butter mixture over coated chicken.

Bake in oven for 1 hour until coating is golden brown and chicken meat slides off a fork.