



PARMESAN CHICKEN

WHAT YOU'LL NEED:

- 2 or 3 skinless, boneless chicken breasts (the bigger the breasts, the better) :>)
Chicken breasts must be skinless and boneless!!!
- 2 eggs
- 1 or 2 cups of Italian bread crumbs
- 1/4 cup grated parmesan cheese
- 1 Tablespoon Garlic powder
- 1 Tablespoon Onion Powder
- 1/2 stick butter or Imperial
- Large flat Teflon baking pan
- Electric drill

DIRECTIONS:

- 1) Pre-heat oven to 375 degrees
- 2) Wash and pat dry the breasts (chicken) and cut in quarters
- 3) In a mixing bowl whip both eggs
- 4) On a plate combine bread crumbs, onion & garlic powder and parmesan cheese.
- 5) If you want to kick it up a notch, mix in 1/2 cup crushed potato chips.
- 6) Dip chicken parts in egg and coat real good with bread crumb mixture
- 7) Put coated chicken on baking pan.
- 8) Melt butter or Imperial Margarine and dribble over chicken.
- 9) Bake at 375 degrees for 25 minutes and enjoy.

Don't overcook because the chicken will dry out. (I was just kidding about needing the electric drill).

Jim Petrat