

# Crispy Oven-Fried Chicken



PREPARATION TIME  
**15 minutes**



COOKING TIME  
**45 minutes**



PERFECT PARTNER  
**roasted potatoes**



Stock-up on chicken when it's on sale! Always check the "sell-by" date for freshness and be sure to freeze any you don't plan to use by that date. Chicken will keep in the freezer for up to 4 months.

## SHOPPING LIST

- chicken
- buttermilk
- bread cubes
- Parmesan cheese

## ON HAND

- olive oil
- dried parsley
- paprika
- salt
- pepper

## INGREDIENTS

- 2 cups bread cubes or crackers
- 1 tablespoon dried parsley or 3 tablespoons chopped fresh parsley
- 1/2 cup grated Parmesan cheese
- 1 (2 1/2-pound) chicken, quartered
- 2 teaspoons olive oil salt and pepper
- 1 cup buttermilk
- 1 teaspoon paprika

SERVES **4**

## COOK'N *Express*

• To serve this chicken with roasted potato wedges, preheat oven as recipe directs in step 1. Place potato wedges on a greased baking sheet and begin baking while you are preparing the chicken.

The chicken can then be placed alongside the potatoes.

### Make Ahead

This chicken tastes great served hot from the oven or chilled. Bake as recipe directs the night before. Refrigerate and serve cold for lunch or a super-quick supper.

### ♦ VARIATION

For even more crunch, add 1 tablespoon sesame seeds or finely chopped pecans to the cracker crumbs.

- 1 Preheat oven to 375°F. Line a baking sheet with foil; grease foil. Process bread cubes into coarse crumbs in a food processor. Place crumbs in a plastic bag; add parsley and Parmesan.



- 2 Brush chicken with oil; sprinkle with salt and pepper. Pour buttermilk into a shallow baking dish; add chicken, turning to coat.

- 3 Place chicken, one piece at a time, into plastic bag; shake to evenly coat. Repeat until all pieces are coated.



- 4 Place chicken in a single layer on prepared baking sheet. Sprinkle with paprika. Bake until juices run clear when thickest portion of meat is pierced with a knife, about 45 minutes.