

# BEST BAKED CHICKEN RECIPE

I love a good chicken breast. I really like the white meat and how there are so many different ways and forms to prepare it. Usually chicken breasts are really easy to prepare and in various forms, but it is hard to get it juicy. I have tried so many different things, but as much as they work, nothing works quite as well as a good ol' fashioned chicken leg or wing to give you some juicy meat.

There is just something about dark meat that is juicier and more flavorful. Although unappealing to some, I think if properly prepared, it is quite enjoyable. I have searched high and low for a wonderful baked chicken leg recipe.

You know, something that does not give you just bland chicken or something that looks visually unappealing. I wanted something flavorful, rich and with lots of beautiful color. Well, I found that recipe in this one and you will not believe how simple it is.

It is quite easy to get delicious flavor because meat on the bone is naturally delicious and juicy, and the caramelization ensures a pretty visual aspect as well as flavor. So so good, flavorful and delicious!

Photo and recipe courtesy of Bless This Mess.

If you are looking for a great baked chicken recipe, look no further. I have found just the one you want and will ever need. It is juicy, flavorful, has loads of delicious texture and caramelization to it, and best part... it is EASY! This is such a simple recipe for you to enjoy at home any night of the week. Although it looks special, it is really nothing special to make.

You are going to love how easy this is and how you can put this delicious dish together in no time! Check out what our

friends over at Bless This Mess had to say about this:

*"Delicious caramelized baked chicken legs are the best way to make make baked chicken legs in the oven, and requires only whole food ingredients!"*

I mean, can it get any easier or more delicious sounding? This is so good!

To Make this Recipe You'll Need the following ingredients:

**PLEASE, USE THE NEXT PAGE BUTTON OR OPEN BUTTON BELOW FOR THE RECIPE AND INGREDIENTS.**

## **BEST Baked Chicken Recipe**

### **Ingredients :**

2/3 c mayonnaise  
1/4 c freshly grated Parmesan cheese  
1/2 c seasoned bread crumbs, finely crushed  
1-1/2 tsp. seasoning salt  
1/4 tsp. freshly ground black pepper  
1 tsp. granulated garlic or garlic powder  
1/2 tsp. mustard  
1/2 tsp. soy sauce  
4 skinless, boneless chicken breasts

### **Directions :**

Preheat oven to 375. Spray a baking dish large enough to hold the chicken in a single layer.

In a medium sized bowl, mix all ingredients except chicken until blended. Coat top and sides of the chicken with the mayonnaise mixture and place in prepared baking dish.

Bake for 30-35 minutes or until deep golden brown and juices run clear when chicken is pierced.

***Quick Tip:*** Serve with a side of mashed potatoes.

Source; Allrecipes.com

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