

Crispy, Crunchy Oven-Fried Chicken Rocks Your World!

Ingredients

4 Tyson chicken breasts

1 stick Land O Lakes butter

1 C. Gold Medal flour

1 Tbs. Lawry's season salt

Enough Hiland buttermilk to cover chicken in bowl

SOAK chicken IN buttermilk 25 MINUTES

Directions

Preheat oven to 400°

Spray large baking dish or pan with cooking spray.

Put butter in dish and place in hot oven to melt.

Put salt and flour into a gallon size bag and shake to combine.

Take out one piece of chicken at a time from buttermilk and shake off excess then put into bag and shake to coat well.

Then place into butter in baking dish.

Repeat with other pieces.

Bake 25 minutes then turn over and bake 30 minutes or until juices run clear and chicken is browned.

source:allrecipes.com