How to Make “The Best Chicken Ever” Hands Down, No Lie

Today’s post is an old one that I moved over from my old blog because I always needed it. And you probably need the recipe for The Best Chicken Ever too. (And darn it, I just remembered that I forgot to buy soy sauce, teriyaki sauce, and cooking sherry when I went grocery shopping today.)

Here is the recipe for the best chicken ever. For the record, since I like to give credit where credit is due and it is certainly due for the best chicken ever, Mel emailed me the recipe and she claims to have gotten it from Rachael Ray. My version is a smidge different from the one Mel originally emailed me.

Okay, here are your ingredients.

You need: vegetable oil (I usually use extra virgin olive oil, but I was out, so canola this time), cooking sherry, sugar (in that shiny canister), onion powder, and soy sauce (yeah, my bottle of soy sauce turned out to be gone when I looked in the fridge, so I have to confess that I’ve been using the little packets for the last couple of weeks).

In a beautiful glass baking dish (I love glass baking dishes), pour three tablespoons of cooking sherry.

For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don’t forget to SHARE with your Facebook friends

Ingredients:
4 boneless, skinless chicken breats

1 packet ranch dressing mix
¾ Cups Panko bread crumbs
¾ Cups Parmesan cheese
½ Cups Melted smart balance spread
Or your choice of butter product
1 Greased baking dish(or 2)
2 medium bowls

Instructions:
Supplies. In a medium bowl, mix ranch packet, bread crumbs & Parmesan cheese. Set aside.
Boneless, skinless chicken breasts.
Preheat oven to 350.
Clean & rinse chicken. Cut each piece in half, the long way.
Use a paper towel to pat chicken dry.
Melt smart balance spread (or butter) in medium microwave bowl.
Dip each piece of chicken into melted butter. Cover both sides.
Then press each side of the chicken into the breading mix.
Place in greased baking pan. Do this for each piece. I lined my baking dish with foil, which I sprayed with Pam to keep the chicken from sticking. And for easy clean up!
I had lots of mix left over so I sprinkled the rest all over the top of the chicken. I also melted a little more smart balance & drizzled it over each piece.
Now kick your feet up (or clean up the mess you made) & let the chicken cook for 45 minutes. WARNING: the kitchen is starting to smell real good!!!
The finished dish! I was so excited to taste this best chicken ever that you can see where I cut a piece in the bottom left hand corner!!