

Oven Fried Panko Chicken



Ingredients:

2 Chicken breasts (skinless) sliced in small pieces
1 cube salted butter melted
2 cups Panko bread crumbs
1tbsp. Garlic salt
1 tsp. Ground black pepper

Directions:

Cut chicken breasts into small pieces. Melt salted butter and add some garlic salt, pepper and parmesan cheese if you wish.

Dip the chicken pieces in the melted butter then coat with the Panko crumbs. (Make sure the chicken is coated thoroughly on all sides)

Place pieces on a foil lined pan and bake for 20-25 minutes at 400* or until golden brown.

I like to crank it up to broil for the last 4-5 minutes at 425*

Let the chicken stand for 3-4 minutes before serving. I like to serve this dish with a Caesar salad and some mushrooms.