

Idiot's Kitchen Recipe – Crispy Oven Baked Chicken

Recipe from www.idiotskitchen.com – Adapted from Ina Garten



Ingredients:

3-4 pounds of chicken pieces – any combo - all dark legs/thighs or a whole cut up fryer, about 8 pieces
4 cloves garlic
10 sprigs fresh thyme (NOT dried)
Zest from 1 lemon
2 cups Panko bread crumbs (Japanese flaked bread crumbs)
2 Tablespoons butter, melted
1-2 Tablespoons olive oil
½ cup Dijon mustard
½ cup dry white wine
Salt & Pepper

Preheat the oven to 350 degrees.

Place 4 cloves of garlic and 10 sprigs of fresh thyme in a food processor. If your time is very small and tender, you can leave the sprigs whole. If it is bigger and the stems are woody, strip the tiny leaves off of the stems before placing the leaves in the food processor. Whirl the garlic and thyme to chop.

Melt 2 Tablespoons of butter in the microwave and allow it to cool slightly. Add the butter and 2 cups of Panko bread crumbs to the food processor. Grate the outer, yellow zest from 1 lemon and add it to the processor. Add 1 Tablespoon of olive oil and pulse to combine. The crumbs should be soft and slightly damp. If they are still a bit dry, add 1 more Tablespoon of olive oil and pulse to combine.

In a shallow dish, whisk together ½ cup Dijon mustard and ½ cup dry white wine.

Season your chicken (skin on or off at your own discretion...I like mine skin OFF) with salt & pepper. Set up a breading station with the mustard wine mixture and the buttery breadcrumbs in shallow bowls or pie pans. Dip each piece of chicken in the mustard and gently shake off any excess. Then gently press the chicken into the breadcrumbs. Place the breaded chicken on a foil lined baking sheet with the meatiest side of the chicken up. **After you have breaded all of the chicken, press the remaining bread crumbs onto the top of the chicken on the pan.**

Bake at 350 degrees for 40 minutes then raise the oven temperature to 400 degrees and bake for an additional 10 minutes until golden brown and crispy.

For serving, I plan on 2 small pieces (legs/thighs) or 1 chicken breast half per person. Serves 3-4 people and is good leftover. To retain the crispiness, reheat leftover chicken in a 200 degree oven rather than the microwave.