



Crispy Oven-Fried Chicken

 **SERVINGS** not found or type unknown

4-6

 **COOKING TIME** not found or type unknown

45 min

Crispy Oven-Fried Chicken is an easy way to enjoy fried chicken without the fuss. Crispy on the outside and tender on the inside, this Southern food recipe bakes juicy chicken with cornmeal. Not only is this chicken recipe a yummy way to enjoy a favorite, but pairs well with a variety of sides and other dishes.

Ingredients

- 1/4 tsp pepper
- 2 tbsp grated Parmesan cheese
- 1/4 cup all-purpose flour
- 3 tbsp margarine, melted
- 1 ½ tbsp Italian seasoning
- 1/2 cup [Quaker® Yellow or White Corn Meal](#)
- 1/4 tsp garlic salt (optional)
- 2 ½ to 3 lbs broiler fryer chicken, cut up, skinned
- 1/2 cup milk

Cooking Instructions

1. Heat oven to 400°F.
2. Combine dry ingredients.
3. Dip chicken into milk; coat with corn meal mixture.
4. Place chicken on rack in 15x10-inch pan brush with margarine.
5. Bake 40-45 minutes or until golden brown and tender.