

## **Cookie Rookie: Baked Fried Chicken**

2 large boneless, skinless chicken breasts

3 cups whole milk

1 cup all-purpose flour

1 tablespoon paprika

1 tablespoon all-purpose seasoning

1 teaspoon salt

1 teaspoon black pepper

½ stick butter, melted

¼ cup fresh flat leaf parsley (optional)

1. Cut chicken breasts in half.
2. Marinate chicken in milk for about 20 minutes.
3. Mix together flour, paprika, all-purpose spice, salt, and pepper in a medium sized bowl. Set aside.
4. Preheat oven to 400°F.
5. Melt butter and pour into 9x13 Reynolds® Bakeware Pan, coating the bottom of the pan.
6. Dip each chicken breast, one at

a time, in the flour mixture. coat

both sides liberally. Place in pan.

7. Repeat with all four chicken

breasts.

8. Bake at 400°F for 35-40 minutes

(or until the breading is golden

brown), flipping each breast after

20 minutes.

9. Remove from oven and transfer

to a serving dish or serve directly

from your Reynolds® Bakeware

Pan. Garnish with parsley.

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