

SIMPLE BAKED CHICKEN



Ingredients

3- to 3 1/2-pound cut-up broiler-fryer chicken

1 1/2 cups Breadcrumbs

2-3 Scoops Simple Salsa

1 egg,

1/2 cup buttermilk

1/3 cup butter or margarine, melted

Heat oven to 425°F. Spray rectangular pan, 13x9x2 inches, with cooking spray.

In shallow dish, stir together Simple Salsa Seasoning and Breadcrumbs.

In another shallow dish, beat egg with fork or wire whisk until foamy; stir in buttermilk.

Dip chicken pieces into egg mixture, then roll in Breadcrumb mixture to coat. Place in pan skin side down. Drizzle with butter. Discard any leftover breadcrumb and egg mixtures.

Bake uncovered 30 minutes. Turn chicken; bake 20 to 25 minutes longer or until coating is golden brown and juice of chicken is clear when thickest pieces are cut to bone (170°F for breasts; 180°F for thighs and legs).