

CRISPY HERB BAKED CHICKEN

- $\frac{2}{3}$ cup Idaho® Spuds™
Potato Flakes *2*
- $\frac{1}{4}$ cup grated Parmesan
cheese *6*
- 2 teaspoons dried parsley
flakes
- $\frac{1}{2}$ teaspoon onion powder
- $\frac{1}{4}$ teaspoon garlic salt
- $\frac{1}{8}$ teaspoon paprika
- Dash pepper
- 3 to $3\frac{1}{2}$ -lb. frying chicken, cut up, skinned, rinsed, patted dry
- $\frac{1}{3}$ cup margarine or butter, melted *16*

Heat oven to 375°F. Grease or line with foil 15x10x1-inch baking pan or 13x9-inch pan. In medium bowl, combine potato flakes, Parmesan cheese, parsley flakes, onion powder, garlic salt, paprika and pepper; stir until well mixed. Dip chicken pieces into margarine; roll in potato flake mixture to coat. Place in greased pan. Bake at 375°F. for 45 to 60 minutes or until chicken is tender and golden brown. 4 to 5 servings.



S:

(coating is

24 pts
total

6 chickens
breast, cut
in half,

$\frac{1}{2}$ breast (2oe)

2 pts

(coating
2 pts)

= 4 pts ea

$\frac{1}{2}$ breast

—Joel 2:26 (KJV)