

Crispy Chicken

Ingredients:

1 ½ cups Rice Krispies- crushed
2 Tablespoons flour
½ teaspoon salt
¼ teaspoon thyme
¼ teaspoon poultry seasoning
¼ cup butter, melted
4 boneless skinless chicken breasts



Directions:

Combine first 5 crushed Rice Krispies, flour, salt, thyme and poultry seasoning in a shallow bowl.

Melt butter in a small mixing bowl.

Cut excess fat from chicken and pound chicken breasts between two layers of plastic wrap until thin.

Dip chicken in the butter and then into the crushed Rice Krispie mixture.

Bake at 400° F for 20-25 minutes.