



Crumbed Chicken Bake

Easy | 0:20 Prep | 0:30 Cook | 6 Servings

★★★★★ (69) ♥

by Ollie78



An easy and tasty way to make crumbed chicken.

- Ollie78

Ingredients

- 6 chicken breasts
- 2 tbs butter melted
- 1 cup dried breadcrumbs
- 1/2 cup tasty cheese grated
- 1 tbs parsley chopped
- 3 bacon rashers finely diced
- 1 tsp garlic crushed
- 1 tbs Worcestershire sauce

Method

1 Lay chicken flat in a baking dish.

- 2 Combine all remaining ingredients in a bowl and mix well, then pour over the top of chicken.
- 3 Pat the ingredients down over chicken, so it sticks a little, then bake at 180C for 30 minutes, or until cooked and topping is golden brown.

NOTES

Use chicken breast or boneless thigh fillets.

If I have some leftover mixture I often stuff potatoes with it, or other vegetables like mushrooms or eggplant.

Cooking notes (69)



Lizzy69

799 days ago

This dish is so simple to prepare, yet so so so delicious. A must try.

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