



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 marinade I often stuff potatoes with it - or other vegetables like zucchini or capsicum

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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