

Crispy Chicken

Ingredients

- 1 1/2 cups crisp rice cereal coarsely crushed
- 2 tablespoons all purpose flour
- 1/2 teaspoon salt
- 1/4 teaspoon dried thyme
- 1/4 teaspoon poultry seasoning
- 1/4 cup butter or margarine
- 4 boneless/skinless breast halves

Directions

In shallow bowl combine cereal, flour, and seasonings. Place butter in another bowl. Dip chicken in butter then into cereal mixture. Place in greased baking dish. Drizzle with remaining butter. Bake uncovered at 400 for 20-25 minutes or until juices run clear.

