

# Chicken Imperial

Sharon Braden

Totland College Nursery School - Braintree, MA (1978)

## Servings: 6

*6 boneless/ skinless  
chicken breasts, halved  
1 cup sherry  
1 cup bread crumbs  
1 teaspoon salt  
1/4 teaspoon pepper  
1 cup Parmesan cheese  
2 tablespoons minced  
parsley  
1 clove garlic  
1 cup chopped almonds  
3/4 cup melted butter*

Marinate the chicken in the sherry for two to three hours.

Preheat the oven to 350 degrees.

In a bowl, combine the bread crumbs, salt, pepper, Parmesan, parsley, garlic and almonds. Mix well.

Roll the chicken in the crumb mixture. Place the pieces in a 13x9-inch baking pan. Sprinkle with the remaining crumb mixture.

Bake for one hour.

(Best when prepared ahead.)

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Per Serving (excluding unknown items): 1032 Calories; 67g Fat (61.5% calories from fat); 74g Protein; 21g Carbohydrate; 2g Dietary Fiber; 258mg Cholesterol; 1181mg Sodium. Exchanges: 1 Grain(Starch); 10 Lean Meat; 0 Vegetable; 7 1/2 Fat.