

Imperial Chicken

Elizabeth Deal - Charlotte, NC

Treasure Classics - National LP Gas Association - 1985

Servings: 4

*6 chicken breasts
1/4 pound butter, melted
2 cups bread crumbs
3/4 cup Parmesan cheese
1/4 cup chopped parsley
1 clove garlic, crushed
2 teaspoons salt
1/8 teaspoon pepper
2 tablespoons butter (per
chicken breast)*

Preparation Time: 30 minutes

Bake Time: 1 hour

Place 1/4 pound of butter in a saucepan and melt.

In a bowl, combine the bread crumbs, Parmesan cheese, parsley, garlic, salt and pepper.

Dip each piece of chicken into the melted butter and then into the crumb mixture.

Place the chicken breasts into a large 9x14-inch baking dish. Dot each breast with two tablespoons of butter.

Bake in a 350 degree oven for one hour.

Per Serving (excluding unknown items): 1236 Calories; 71g Fat (52.4% calories from fat); 104g Protein; 40g Carbohydrate; 1g Dietary Fiber; 352mg Cholesterol; 2321mg Sodium. Exchanges: 2 1/2 Grain(Starch); 14 Lean Meat; 0 Vegetable; 5 1/2 Fat.