

Country-Style Chicken Kiev

Gladys Lithanstanski

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

Servings: 4

*1/2 cup bread crumbs
2 tablespoons grated
Parmesan cheese
1 teaspoon basil
1 teaspoon oregano
1/2 teaspoon garlic salt
1/4 teaspoon salt
2 whole chicken breasts,
split
2/3 cup butter, melted
1/4 cup white wine or apple
juice
1/4 cup chopped green
onion
1/4 cup chopped fresh
parsley*

In a bowl, combine the bread crumbs, Parmesan, basil, oregano, garlic salt and salt. Mix well. Place the mixture in a shallow bowl for dipping. Place the melted butter in a second shallow bowl.

Dip the chicken pieces in the butter and then roll in the bread crumb mixture. Place the chicken, skin side up, in a 1-1/2 quart shallow casserole. Set aside the remaining butter.

Bake the chicken in a 375 degree oven for 50 to 60 minutes.

Add the white wine, green onion and parsley to the remaining butter. Mix well. Pour over the baked chicken.

Bake for 2 to 3 additional minutes.

Per Serving (excluding unknown items): 588 Calories; 45g Fat (69.5% calories from fat); 34g Protein; 11g Carbohydrate; 1g Dietary Fiber; 177mg Cholesterol; 956mg Sodium. Exchanges: 1/2 Grain(Starch); 4 1/2 Lean Meat; 0 Vegetable; 6 1/2 Fat; 0 Other Carbohydrates.