

Spiced Up, Oven Fried Chicken

Servings : 8

Amount	Measure	Ingredient - Preparation Method
4	cups	plain crushed cornflakes
1	tablespoon	smoked paprika
2 1/2	teaspoons	salt
1	teaspoon	freshly ground black pepper
3		eggs
1/2	cup	milk
3		chickens (3 lbs each, cut into 8 pieces each)
2	tablespoons	fresh parsley - chopped

Preheat oven to 350. Line 2 baking sheets with foil or spray with non stick spray.

Combine cornflakes in bowl with paprika, salt and pepper.

Lightly beat eggs and milk in a bowl.

Dip the chicken into the egg mixture, shaking off excess, and then into the crumbs, coating well. Place on baking sheets, leaving space between pieces.

Bake, in batches, for 1 hour or until golden brown and cooked through.

To serve, arrange on large platter and sprinkle with parsley.