

OVEN-FRIED CHICKEN



INGREDIENTS

2 Tbsp butter
1 Tbsp olive oil
1 cup panko breadcrumbs
2 Tbsp grated parmesan cheese
4 Tbsp Cajun seasoning, divided
1 cup flour
1/2 cup cornstarch
2 Tbsp seafood seasoning
1 Tbsp garlic powder
1 tsp salt
1/2 tsp pepper
6 bone-in, skin-on chicken thighs
2 eggs
1 Tbsp milk

DIRECTIONS

1. Heat oven to 400 F. Add oil and butter to a rimmed baking pan and place it in the oven to preheat while preparing the chicken.
2. In a bowl, mix the breadcrumbs and 2 tablespoons of Cajun seasoning. In a separate bowl, mix flour, cornstarch, remaining 2 tablespoons of Cajun seasoning, garlic powder, salt and pepper. In a third bowl, whisk the eggs and milk together.
3. Dip each piece of chicken first into the flour mixture, then the egg mixture and, then, the breadcrumb mixture to coat.
4. Add each piece of chicken to the preheated baking pan skin-side down. Once the chicken thighs are prepared and added to the pan, return it to the oven and cook for 30 minutes.
5. After 30 minutes, flip the chicken pieces over and bake an additional 25 to 30 minutes, until the internal temperature of the chicken reaches 170 F.
6. Remove the chicken to a plate lined with paper towels to drain before serving.