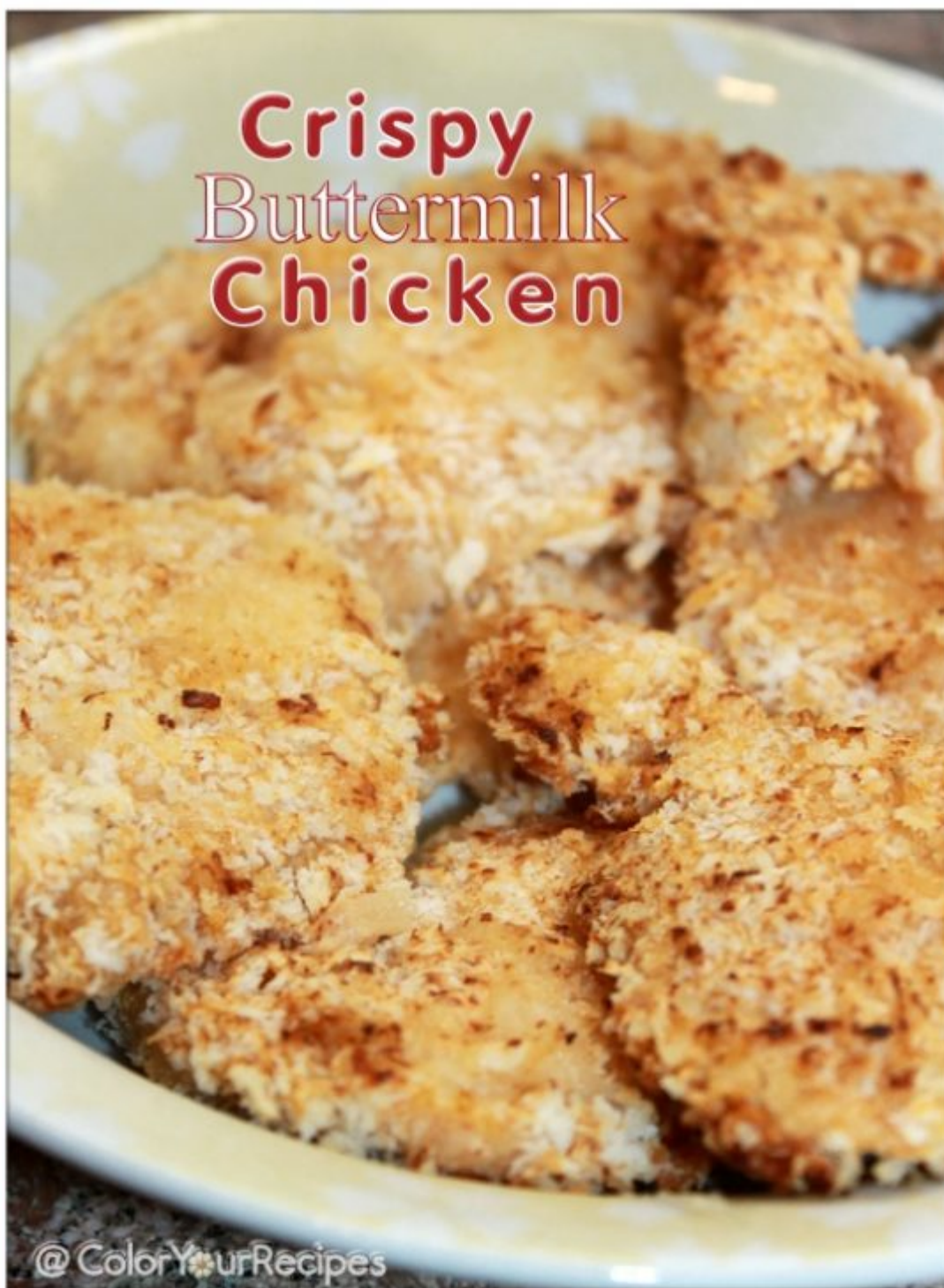


Crispy Buttermilk Chicken

These crispy buttermilk soaked chicken are baked to perfection. crispy on the outside and moist on the inside. The recipe call for panko, which is a Japanese version of bread crumbs.



When I saw this recipe that Beth posted on "Of Muses and Meringues" I thought to myself...I have to try it...and here I am...I only marinated for 2 hours, instead of 24 hours and cut the amount of salt.

This is a very simple recipe with great taste...the chicken turned out to be very moist with a crispy layer and packed

with flavor.

Ingredients:

- 2 cup buttermilk
- 1 tablespoon Dijon mustard
- 1 tablespoon hot sauce, such as Tabasco
- 2 teaspoon paprika
- 1 teaspoon salt
- 1 onion finely chopped
- 6 garlic cloves finely chopped
- 4 skinless boneless chicken breasts, sliced into half
- Approximately 2 cups panko bread crumbs
- Freshly ground black pepper
- 2 tablespoons olive oil





Method:

In a large bowl mix the buttermilk, mustard, hot sauce, paprika, salt, black pepper, onion and garlic. Add the chicken in buttermilk mixture. Cover the chicken with the buttermilk mix and refrigerate for 2 hours (the original recipe asks for at least 24 hours).

Preheat the oven to 400F.

Remove the chicken from the marinade, remove the excess buttermilk. Coat the chicken with panko bread crumbs.

Pan fry the chicken with oil. Make sure to sear both sides of the chicken breasts. Transfer the chicken to an oven proof pan and bake for approximately 20 minutes until the chicken is cooked throughout and golden.

Serve hot.

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If you enjoy this simple recipe using panko, you might want to check on Baked Zucchini Blossoms or Air-Fried Crab Cake recipes.

Curiosity Corner

Did you know that panko is made with bread crumbs using bread without crust? It is very popular in Japanese cuisine.

Thank you for stopping by Color Your Recipes...have a colorful week!