



Baked Chicken



Prep
10 m

Cook
20 m

Ready In
50 m

allrecipes!



Target
1057 Eastshore Hwy
ALBANY, CA 94710
Sponsored

Recipe By: Atarah

"Boneless, skinless chicken breasts coated in crushed cornflakes and baked."

Ingredients

1 cup sour cream
2 tablespoons Dijon mustard
2 cloves garlic, minced
1/2 teaspoon black pepper

4 skinless, boneless chicken breast halves
1 cup crushed cornflakes cereal
1 (1 ounce) package dry onion soup mix
3 tablespoons butter, melted

← 2-3 lbs. boneless, skinless chicken thighs

6 cups uncrushed cereal, crushed

← 30-35 min.

Directions

- 1 Preheat an oven to 400 degrees F (200 degrees C). Butter a baking dish.
- 2 Whisk the sour cream, Dijon mustard, garlic, and pepper together in a large bowl. Add the chicken and turn to assure the breasts are well coated. Refrigerate 20 to 30 minutes.
- 3 Combine the cornflakes and onion soup mix in a bowl. Gently press the chicken breasts into the cornflakes mixture to coat and shake off any excess. Lie the coated breasts in the buttered baking dish. Drizzle the melted butter over the chicken.
- 4 Bake in the preheated oven until the chicken is golden brown, 20 to 25 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).



Archer Farms Black Pepper

\$3.99 (Online Price)
SEE DETAILS
(<http://www.target.com/p/Archer-Farms-Black-Pepper-Spice-3-oz-/A-14768418>)

ADVERTISEMENT



Market Pantry Salted Sweet Cream Butter Sticks

SEE STORE FOR PRICE
SEE DETAILS
(<http://www.target.com/p/Market-Pantry-Salted-Sweet-Cream-Butter-1lb-/A-13220857>)

ADVERTISEMENT

ALL RIGHTS RESERVED © 2015 Allrecipes.com
Printed From Allrecipes.com 10/18/2015