



Crispy Baked Panko Chicken

This recipe will make you friends. It might even get you a boyfriend. Seriously. It is my roommate's absolute favorite – she craves it in the middle of the night. I make this for friends and get calls days later wondering when they can have it again. My parents make it all the time. It's the super crunchy exterior that throws this one over the top (not to mention super moist meat). Using chicken thighs saves you money and maximizes flavor. Usually you can find a package in the store for \$5 or less, which makes it a perfect crowd pleaser.

Cooking time: 50 minutes

Prep Time: Night before or at least 3 hours before cooking

Equipment:

- Baking Sheet
- Tin Foil
- Tongs
- Non-stick spray
- Large lidded vessel for marinating
- Large bowl for dredging

What you need:

1 package (4-5 pieces) of bone-in skin-on chicken thighs

1 quart of buttermilk

1 full bag of panko bread crumbs

½ stick of butter

Poultry Seasoning

Kosher Salt & Fresh Ground Pepper

Prep:

Place the chicken into your large, lidded container. Season liberally with salt, pepper, and poultry seasoning. Pour enough buttermilk over chicken to cover completely. Use tongs to toss chicken around and make sure every inch has buttermilk on it. Cover and place in refrigerator for at least 3 hours – overnight is even better.

When ready to cook:

Preheat oven to 425°. Line baking sheet with tinfoil and spray with cooking spray. Empty the panko into the bowl and season with a little salt, pepper, and poultry seasoning.

Remove chicken from buttermilk one piece at a time, shake off excess, place into panko, sprinkle with a pinch of salt, and toss until fully covered – pack those breadcrumbs onto that chicken! – then place on baking sheet. Once all your chicken is breaded and on the pan, top each one with a pad of butter and put the pan in the center of the oven. Bake for 50 minutes until golden brown and ridiculous. Prepare for your life to be changed.

Leftovers: This reheats very well, either in the microwave or toaster oven.