

## Oven Fried Chicken

- 1/4 cup chicken broth
- 3/4 cup finely crushed corn flakes
- 1/2 teaspoon garlic powder
- 1/8 teaspoon ground black pepper
- 1/4 teaspoon ground thyme
- 1/2 teaspoon parsley
- 1 1/4 pounds skinless, boneless chicken breast halves



Heat the oven to 400°F. Pour the broth into a shallow bowl. Mix the the corn flakes, garlic powder, black pepper, thyme and parsley in a small shallow bowl. Dip chicken into the broth and then roll into the corn flake mixture until all sides are coated well. Put chicken onto a baking dish and bake 20 minutes until chicken is cooked through.

*Lucky Day Spice Co.*

**PARSLEY**

*Lucky Day Spice Co.*

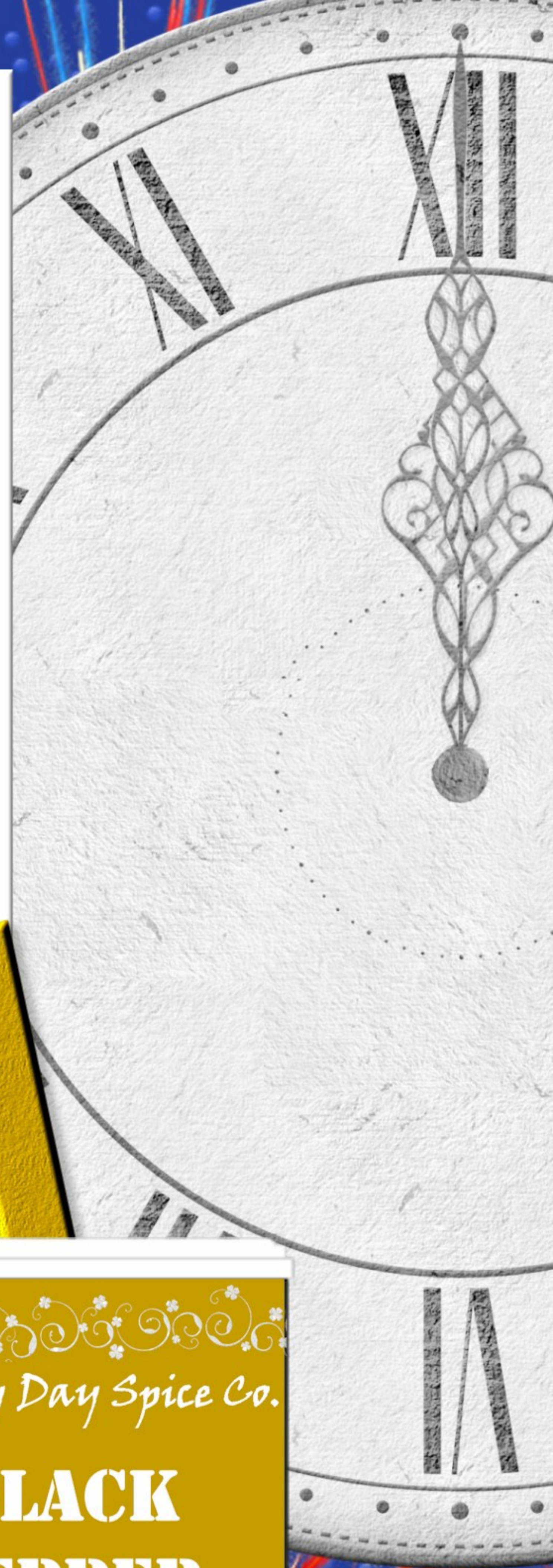
**BLACK  
PEPPER**

*Lucky Day Spice Co.*

**THYME**

*Lucky Day Spice Co.*

**GARLIC  
POWDER**







*Lucky Day Spice Co.*  
**PARSLEY**

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**BLACK PEPPER**

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**THYME**

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**GARLIC POWDER**

