
Italian Breaded Chicken

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Chicken pieces - legs, thighs, breast

Italian salad dressing

Progresso Italian bread crumbs- 90%

Lucatella cheese - 10%

Italian Chicken Casserole

6 - 8 pieces boneless, skinless chicken thighs

2 C Italian salad dressing

1 - 2 C Progresso Italian bread crumbs

¼ - ½ C Lucatella cheese

2 C bread cubes

1 C chicken broth

Procedure

Italian Breaded Chicken: Marinate chicken in Italian dressing for at least 1 hour. Coat chicken in mixture of bread crumbs and cheese. Bake 350°F uncovered for about 45 minutes - 1 hour or until done. **Italian Chicken Casserole:** Cut thighs into bite sized pieces. Marinate chicken in Italian salad dressing for at least 1 hour. Mix chicken with enough Italian dressing (from the marinade), bread crumbs, lucatella cheese, bread cubes and chicken broth to make it the consistency of cookie dough. Place in baking dish. Bake 350°F covered for about 45 minutes - 1 hour or until done.

