

CopyCat KFC Chicken

Ingredients

bone in chicken breasts
1/2 cup flour
1/2 cup panko
1 tsp salt
2 tsp pepper
1/2 tsp white pepper
1 tsp oregano optional
1/2 tsp cayenne optional
1/2 cup butter melted
1 cup butter milk
spray butter

Directions

Heat oven to 400.

In a bowl mix together well the flour, panko, salt, 1 tsp black pepper, 1/2 tsp white pepper paprika, cayenne, and oregano.

In a second bowl pour in butter milk.

Pour 1/2 cup melted butter into a prepared 9 x 13 baking dish.

Take chicken breasts and dip into butter milk. Then dip into flour mixture, coating both sides well. Once coated, place into the 9 x 13 baking dish. Once all of the chicken is placed into the dish, cover with the remaining tsp of pepper.

Place in the preheated oven and bake for 15 minutes. Open oven and using spray butter, coat the top of the chicken. Place back into the oven and bake another 10 minutes. After 10 minutes, open oven and spray another coat of butter over the chicken. Bake for an additional 10 minutes, or until chicken is cooked thoroughly through.

Place chicken on a paper towel to remove any excess drippings before serving.

Allow to cool and serve with your favorite sides!