

New York Times **Bestselling Author**

SUSAN MALLERY

Crispy Baked Parmesan Ranch Chicken

Ingredients:

- ♥ 2 lbs Chicken breasts with bones (skin optional)
- ♥ 1 C Ranch salad dressing
- ♥ 1 C Flour
- ♥ 1 t Dry ranch mix
- ♥ 1 t Black pepper
- ♥ 2 T plus 1 t Parmesan cheese, shredded, divided
- ♥ 1 T Olive oil for drizzling



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Instructions:

Place the chicken in a Ziploc bag and add ranch salad dressing. Allow to marinate for at least 2 hours. (8 hours or overnight would be even better.) Drain.

Preheat the oven to 400 degrees. In a clean, dry Ziploc bag, add the flour, ranch mix, pepper, and 2 T of Parmesan cheese. Mix well. Add the chicken pieces one at a time, close the bag, and shake to coat. Place the chicken pieces on a cookie sheet with raised edges. Sprinkle with remaining teaspoon of Parmesan cheese, then drizzle with oil. Bake until the pieces are golden brown and reach the desired temperature, about 40-50 minutes.

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