



Crunchy French Onion Chicken

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Easy

Servings

4

Description

Awesome crunchy baked French onion chicken that goes well with any side dish Its quick and easy too

Ingredients

- - 1 ½ cups French-fried onions
- crushed - 1 large egg
- beaten - 1 pound skinless
- boneless chicken breast halves

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Preheat the oven to 400 degrees F (200 degrees C). Spread crushed onions in a shallow bowl. Pour egg into a separate shallow bowl. Dotdash Meredith Food Studios Dip chicken into beaten egg
2. then press into crushed onions. Gently tap chicken to let loose pieces fall away. Place breaded chicken on a baking sheet. Dotdash Meredith Food Studios Bake chicken until no longer pink in the center and the juices run clear
3. about 20 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Dotdash Meredith Food Studios