



BAKED CHICKEN PARMESANO

- 1/4 Cup Flour
- 1 Teaspoon Salt
- 1 Teaspoon Pepper
- 1 Fryer Chicken, Cut Up
- 3 Tablespoons Butter
- 16 Ounces Pasta Sauce
- 1 Teaspoon Dill
- 2 Tablespoons Grated Parmesan

DIRECTIONS

1. Preheat oven to 450 degrees.
2. Mix flour, salt, and pepper together.
3. Dip chicken in seasoned flour and coat well.
4. Place in a shallow baking dish in one layer.
5. Dot with butter.
6. Bake for 25 minutes.
7. Remove from oven and add sauce.
8. Sprinkle with dill and parmesan.
9. Reduce heat to 350 degrees.
10. Return chicken to oven and bake 20 minutes longer.