

## **BREADED CHICKEN**

**2 cups bread crumbs**  
**1 cup parmesan cheese**  
**1/3 cup melted butter**  
**3 tablespoons white wine**  
**1 teaspoon mustard**  
**6 or 8 boneless chicken breast**

**Combine butter, wine and mustard.**  
**Mix well.**

**Dip chicken in butter mixture.**  
**Then dip chicken in bread and cheese.**

**Place in baking pan with a little space between pieces.**  
**Bake at 500 degrees for 15 minutes**

**Note: For Pork Chops: start at 550 and lower temperature to 500**  
**Takes 25 minutes baking time for thick chop**

**Source: Betty Doades**

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