

## **Easy Garlic Chicken**

Baked chicken breasts coated with garlic/butter 'sauce' and bread crumbs.

**Prep:** 10 mins

**Cook:** 45 mins

**Total:** 55 mins

**Servings:** 4

**Yield:** 4 servings

### **Ingredients**

1 ½ pounds skinless, boneless, chicken breasts halves

¼ cup butter

6 cloves crushed garlic

2 cups seasoned dry bread crumbs.

### **Directions**

#### **Step 1**

Preheat oven to 190 degrees C

#### **Step 2**

In a small saucepan melt butter/margarine with garlic. Dip chicken pieces in butter/garlic sauce, letting extra drip off, then coat completely with breadcrumbs.

#### **Step 3**

Place coated chicken in a lightly greased 9x13 inch baking dish. Combine any leftover butter/garlic sauce with breadcrumbs and spoon mixture over chicken pieces. Bake in the preheated oven for 45 minutes to 1 hour. Serve with salad or mixed vegetables.