

# Oven-Fried Chicken

## Ingredients

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- 1/2 t Paprika
- 1 c Buttermilk
- 2 3/4 lb Chicken Parts (bone-in, thighs, legs, or breasts, skin removed)
- 1 c Buttery Round Crackers (like Ritz, crushed)
- 1/2 t Salt
- 1/2 t Ground Black Pepper

## Instructions

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- 1.Heat oven to 375 degrees. Set a wire rack inside a rimmed baking sheet and lightly coat with oil. In a shallow baking dish, combine the paprika, 1 cup buttermilk, and 1/2 teaspoon each salt and pepper.
- 2.Place the crushed crackers in a shallow bowl. Remove the chicken from the buttermilk mixture and coat with the crackers, pressing gently to help them adhere. Place the chicken on the rack and bake, turning halfway through, until crispy and an instant-read thermometer registers 165 degrees in the center of the thickest piece of chicken, 40 to 45 minutes.