

Crispy Onion Chicken

- 1/2 c Homemade Onion Soup Mix
- 3/4 c homemade breadcrumbs
- 1 egg
- 1 T each Dijon mustard, mayonnaise
- 2 lbs chicken, deboned, skinless, breast and thigh

Preheat oven to 350F.

Cut breast into 3-4 even pieces.

In a shallow bowl, combine onion soup mix and breadcrumbs. In another shallow bowl, mix egg, mustard and mayonnaise. Coat all chicken in egg mixture, then in breadcrumb mixture.

Cover a baking pan with parchment paper. Bake chicken for 20 minutes or until cooked through. Serve hot or cold. Serves 8.

Homemade Onion Soup Mix

- 1/2 c dried onion flakes, smashed a little for smaller flakes
- 1 t each onion powder, garlic powder, dried parsley, turmeric, sea salt
- 1/2 t each celery salt, freshly ground black pepper

Mix all ingredients and store in a glass jar. Makes a half a cup.

Jittery Cook