

American chicken *(Meat main dishes)*



Preparation

Cut the chicken into medium sized pieces. Remove the bone, skin and fatty parts. Prepare an emulsion of oil and white wine, add the grated cheese, sweet pepper powder, salt and pepper. Dip the chicken pieces into the mixture, make sure that they are all well covered and leave to marinate for at least 2 hours. Then drain the chicken pieces, dip them in breadcrumbs and place on a baking tray lined with baking parchment. Bake at 200 °C for about 45 minutes, until they are golden brown and crispy.

Tips

If you crave something fried, remember that you can make this chicken dish in a frying pan with oil.

Trivia

Fried chicken - so widespread in the culture of fast food - is native to the states of the southern USA.

Information

Preparation 130 minutes

Total Time 45 minutes

Serves X Serves 4 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Chicken 600 grams (Cleaned and boned)

White wine (Half a glass of dry wine)

Sweet pepper powder (A teaspoon of powdered sweet pepper)

Extra virgin olive oil (2 tablespoons of olive oil)

Parmesan (2 tablespoons of grated parmesan)

Salt (To taste)

Pepper (To taste)

Breadcrumbs (To taste)