

Oven Deviled Chicken

Category: Poultry

Servings: 4

Rating: 10

Source: Foodgeeks.com

Description:

Only kind I'd make now...so good.

Ingredients:

!dijon mustard	3 tablespoons
!tabasco	3/4 teaspoon
!salt	1/2 tsp. (Kosher is best)
!chicken	thighs and breasts, 3 to 3 1/2 lbs. in all
!cooking oil spray	as needed
!dry breadcrumbs	2 cups (Panko is best)
!cayenne pepper	1/4 teaspoon
!creole seasoning	1/2 to 3/4 teaspoon
!plain yogurt	1/2 cup
!Sea salt	1/2 tablespoon
!olive oil	2 tablespoons

Instructions:

Stir together the yogurt, mustard, tabasco, and a 1/2 teaspoon of Kosher salt. Pour into a large ziploc bag, add chicken, and marinate for 24 hours.

Line a large baking dish with sides with aluminum foil and then a layer of parchment paper. Spray the paper lightly with oil spray.

Pre-heat the oven to 400°. Combine crumbs, 1/2 tablespoon of sea salt, and spices. Roll each piece of chicken in the crumb mixture, place them in the pan, and drizzle with olive oil. Bake about 50 minutes to 1 hour (35 minutes or so for boneless) until golden brown and the juices run clear.

Serve hot or cold.