

OVEN COCONUT CHICKEN – fast and delicious!

3 lb. chicken pieces, skinned or unskinned

1 1/2 c. flaked coconut, loosely packed

1 c. seasoned bread crumbs

2 eggs, beaten

4 tbsp. butter, melted

Mix together coconut and bread crumbs. Pour butter in bottom of baking dish.

Dip chicken, one piece at a time, in eggs and roll in coconut mixture. Drizzle a small amount of melted butter over the top, if desired.

Arrange skin(ned) side down in pan. Bake uncovered at 350 degrees for 25 minutes. Turn chicken pieces and continue baking 25 minutes more. Times will vary depending on size and part of chicken cooked. Internal temperature should be 165.