

# Crusted Yogurt Chicken

This recipe is SUPER delicious & SUPER simple. It only calls for a handful of ingredients. You could also replace the boneless skinless thighs for whatever cut of chicken happens to be in your freezer- just adjust your cooking times!

**Course** Main Dish

**Cuisine** American

**Servings**

4-6 PEOPLE

**Prep Time**

15 MINUTES

**Cook Time**

45-60 MINUTES

## Ingredients

- 8 Boneless Skinless Chicken Thighs (thawed)
- 8 oz Plain Yogurt
- 1 Meyer Lemon (juiced)
- 1 1/2 cup Dried Bread Crumbs
- 1 tsp Garlic Powder
- 1/4 cup Butter
- 1 tbsp Dried Parsley

## Instructions

1. Preheat oven to 350 degrees.

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2. Rinse & pat dry chicken thighs & set aside.

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3. Place yogurt in a shallow bowl & STIR WELL. Add lemon juice & stir again.

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4. Place bread crumbs, salt & garlic powder together in another shallow bowl & mix together.

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5. Lightly grease a 9 x 13 baking dish. Place a small amount of butter for each piece of chicken on bottom of pan.

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6. Dip each piece of chicken in yogurt mixture then bread crumb mixture.

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7. Place chicken in pan after coating. Place a pat of butter on each piece of chicken. Sprinkle with parsley.

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8. Bake for 45 minutes to 1 hour. Until chicken reaches 165 degrees. Serve & enjoy!