

Tim Farmer's Country Kitchen

POTATO CHIP CHICKEN

Chicken Thighs
1-2 sticks of butter
1 cup potato chips,
crushed
1 cup flour
Salt and pepper to taste

Melt butter in pan. Crush up potato chips and add flour, salt and pepper to Ziploc bag of chips. Salt and pepper chicken thighs and coat in chip/flour mixture. Brown both sides in butter. Take out one at a time and coat again in chip/flour mixture and return to pan. Brown again. Place in baking dish and top with remaining melted butter and crumble chip/flour mixture on top. Bake in oven at 325 degrees for 1-2 hours until internal temperature is 165 degrees.



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