

Cajun Lemon Chicken Casserole

1 ½ cup Fry Krisp Cajun Chicken Fry
1 Egg
1½ tablespoon Milk
Pinch of Pepper
1 crushed Garlic Clove
4 skinned, boneless Chicken Breast Halves
¼ cup Olive Oil
½ cup Chicken Broth
2 tablespoons White Wine
2 tablespoons Lemon Juice
½ cup Grated Parmesan Cheese

Preheat oven to 350°

In shallow dish, mix egg, milk, pepper and garlic. Pound chicken breast with mallet, dip in egg mixture. Roll in Fry Krisp Cajun Chicken Fry. In large skillet, heat olive oil on medium heat. Cook chicken, turning until golden brown. Drain on paper towel. Arrange chicken in 11 x 7 baking dish. In small bowl, combine chicken broth, wine, and lemon juice. Pour over chicken and sprinkle with cheese. Cover and bake at 350°f for 25 minutes. Uncover and bake 10 minutes more.