

Chessy Garlic Chicken



Contain: 

Spiciness:  NONE

Serves: 



Prep Time : 15mins Cooking Time : 50mins

Ingredients :

Instructions :

- 1/3 cup Soy Asahi Fried Chicken Powder, brewed with water
- 2 tbsps minced garlic (can use more or less)
- 2 tbsps garlic powder, divided (garlic lovers can use more)
- 1/2 tbsp seasoning salt (or can use white salt)
- 3/4 cup seasoned dry bread crumb (seasoned or plain)
- 1/2 cup Soy Asahi Instant Sauce Cheddar Cheese (powder form)
- 1/4 cup freshly grated parmesan cheese
- 1/2 tbsp ground black pepper (or to taste)
- 4 boneless skinless chicken breasts

1. Preheat oven to 350°F.
2. Butter an 11 x 7-inch pan (if using more than 4 breasts use a larger pan).
3. In a bowl, combine Soy Asahi Fried Chicken Powder mixture with fresh minced garlic, 1 teaspoon garlic powder and salt.
4. In another bowl, combine the dry breadcrumbs with 1/2 cup Soy Asahi Instant Sauce Cheddar Cheese, Parmesan cheese 1 teaspoon garlic powder and coarse ground black pepper.
5. Dip chicken in Fried Chicken Powder mixture; then in crumb mixture.
6. Place in prepared pan and bake uncovered for 35-45 minutes or until cooked through, larger breasts may take more time (placing the chicken on a rack in a pan will produce an extra crispy crust).
7. Top with Soy Asahi Instant Sauce Cheddar Cheese (mix with water) and sprinkle grated parmesan cheese the last 5 minutes of cooking (this is only optional.)

Optional way of cooking:

If you do not have oven, pan fry also possible for this recipe! Just don't let the chicken burn! (^-^)/



www.soyasahifoodservice.com



Soy Asahi



foodservice@soyproducts.com.my



Toll Free : 1800-888-769