
Quick and easy uses for left over baked chicken

Posted by Buffet Queen - 2009/11/11 09:03

Hi All,

Just wanted to share this quick trick when you have left over baked or BBQ chicken and you do not know what to do with it. I have found when I am in this predicament I simply use the left over meat and throw it in soup! It adds so much added flavour. I also de-bone the meat and use the pieces in bora, cabbage, fried rice and chow-mein..

It is a quick and easy time saver! Bon Apetite!!

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Re:Quick and easy uses for left over baked chicken

Posted by hendlycruse - 2010/10/27 03:23

Hi @kerryk, this is one of the easiest baked chicken recipes that I use. I got it from allrecipes.com and use it anytime I want to make a quick chicken meal. You can eat it with any side of your choice.

*Easy crunchy baked chicken recipe

Ingredients

6 chicken breast halves (skinless and boneless)

1 3/4 cups cornflakes cereal] crumbs

1 cup

Directions

*Preheat the oven to 175 degrees C or 350 degrees F.

*Put the French dressing in a bowl and pour out the breadcrumbs unto another bowl. Dip each of the chicken breasts into the dressing, then into the breadcrumbs; making sure it coats properly.

*Now Put the coated chicken onto a lightly greased baking dish and bake for 30 minute

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