

The background of the page is a white, textured surface, possibly a tablecloth or parchment paper, decorated with fresh ingredients. At the top, there are sprigs of purple basil and green herbs. On the right side, there is a bunch of green herbs with small white flowers. In the bottom right corner, there are several bright red, slightly wrinkled cherry tomatoes on a wooden stem, along with more green herbs. The overall aesthetic is clean, fresh, and rustic.

HAVILAH'S

# HOUSE CHICKEN

---

I get asked this on a weekly basis, “Can I get your chicken recipe from you?” It’s funny, but the moment I think about this recipe, my mouth instantly waters. No lie. It’s that good!

I think I love this recipe because it’s my Mom’s. She made it each time we had company around our family table, and now that I’m a Mom, I make it all the time too. To me, it’s home. Nurture. My Mom. Comfort. The ultimate comfort food. Ok, so you get the idea. And since you’re my TTT Family, I couldn’t imagine not having this meal on your table as well.

P.S. It’s crazy how simple this chicken is to cook. So don’t be nervous... You can’t mess this one up. Promise!

---

## INGREDIENTS

- 6 boneless/skinless chicken breasts
- 1 cup of balsamic vinegar
- 4 TB Italian seasonings or Italian dressing packet
- 3 cup olive oil
- Salt + Pepper
- 3 cups fresh breadcrumbs
- 2 cups of fresh parmesan cheese
- Olive oil to Drizzle

## INSTRUCTIONS

---

Preheat the oven to 350°F and place oven rack in the middle of the oven. In a small bowl, whisk together the Italian dressing (1 cup balsamic + 3 cups olive oil + Italian seasoning)

Place the chicken in a large bowl and pour the dressing mixture over the top. Toss to coat. Cover and place in the refrigerator. ( You can marinate it overnight or just for a few mins)

In a shallow dish add bread crumbs, parmesan cheese, salt, pepper and Italian seasonings (Anything Italian like basil, oregano, rosemary, etc.).

Dip chicken in breaded mixture until generously coated. Lay in 9x13 pan. (make sure they are squeezed in there together.) Once all the chicken is in the dish, drizzle a generous amount of olive oil over the chicken. (I even add a little drizzle of balsamic vinegar over the chicken too to add a little more zest.) Bake the chicken for 50 minutes. Check on the chicken. If necessary cook another five minutes or until the crumbs are browned on top. Let rest 5 to 10 minutes before serving. Serve hot, warm, or at room temperature.

I prefer to make mine with a green salad and green beans.

---

BON APPÉTIT,

*Lavilah*

