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Prevent and Protect
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OVEN-FRIED CHICKEN WITH CRUNCHY BROCCOLI SLAW

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Serves 4

Canola oil, for the rack
 $\frac{1}{2}$ teaspoon paprika
 $1 \frac{1}{4}$ cups buttermilk
Kosher salt and black pepper
 $2 \frac{3}{4}$ bone-in chicken parts (thighs, legs, or breasts), skin removed
1 cup crushed buttery round crackers (such as Ritz)
 $\frac{1}{4}$ cup reduced-fat mayonnaise
1 tablespoon cider vinegar
 $\frac{3}{4}$ pound broccoli, chopped (about 4 cups), or 12 ounces broccoli slaw
1 large carrot, coarsely grated
 $\frac{1}{2}$ small shallot, chopped

- Heat oven to 375. Set a wire rack inside a rimmed baking sheet and lightly coat with Canola oil.
- In a shallow baking dish, combine the paprika, 1 cup of the buttermilk, and $\frac{1}{2}$ teaspoon each salt and pepper. Add the chicken and turn to coat.
- Place the crushed crackers in a shallow bowl. Remove the chicken from the buttermilk mixture and coat with the crackers, pressing gently to help them adhere.
- Place the chicken on a rack and bake, turning halfway through, until crispy and when an instant-read thermometer registers 165F in the center of the thickest piece of chicken, 40-45 minutes.
- Meanwhile, in a large bowl, whisk together the mayonnaise, vinegar, the remaining $\frac{1}{4}$ cup of buttermilk, $\frac{1}{2}$ teaspoon salt, and $\frac{1}{4}$ teaspoon pepper.
- Add the broccoli or broccoli slaw, grated carrot, and shallot; toss to combine. Serve with the chicken.