

Gold-N-Plump Baked Parmesan Chicken Drumsticks

1 package of golden plump All Natural Drumsticks, skin removed

½ cup of Bread Crumbs

3 tablespoons freshly grated parmesan cheese

1 Tablespoon dried parsley

½ teaspoon of salt and pepper

1/3 cup of butter

Preheat oven to 350°f. Line rimmed baking sheet with foil. Lightly coat with spray

Stir together bread crumbs , parmesan cheese, parsley , salt & pepper in a shallow bowl

Pour butter into a separate bowl

Roll chicken in butter to coat. Press Chicken into bread crumb mixture to coat all surfaces. (there will be some butter remaining)

Place chicken in a single layer prepared baking sheet . Drizzle remaining butter over chicken.

Bake for 45 –50 minutes or until chicken is browned and thoroughly cooked.