Oven Fried Chicken
with Broccoli Salad

Cooking time
45-60 minutes

Let’s Make a Meal™ is a restaurant-quality meal that you can make at home. Instead of hunting for a recipe, making a shopping list, and buying a whole jar or bottle when you only need a little, we included exactly what you’ll need to create a meal for two. So grab a glass of wine and start cooking!

Ingredients

- 2 teaspoons canola oil
- ½ tsp paprika
- 1¼ cups buttermilk
- ¾ tsp kosher salt
- ½ tsp black pepper
- 2 bone-in chicken breasts
- ¾ cup corn flakes
- ¾ cup milanese-style panko bread crumbs
- ½ cup mayonnaise
- 1 Tbsp cider vinegar
- ¾ lb broccoli
- 1 carrot
- 1 small shallot
- 3 Tbsp parsley
- 1½ Tbsp salted sunflower seeds

Equipment Needed

wire rack
two shallow bowls
large bowl
whisk
spatula
Crush the corn flakes. Chop the broccoli into bite-size pieces. Slice the carrot into matchsticks and mince the shallot. Chop the parsley finely. Heat oven to 375°F. Set a wire rack inside a rimmed baking sheet and lightly coat rack with the canola oil.

In a shallow bowl, combine the paprika, ⅓ cup buttermilk, and a ¼ tsp of salt and pepper. Place the corn flakes and panko bread crumbs in another bowl. Add the chicken to the buttermilk mixture, turn, and coat. Remove the chicken from the buttermilk mixture and coat with the crumb mixture, pressing gently to help crumbs adhere.

Meanwhile, in a large bowl, whisk together the mayonnaise, cider vinegar, remaining buttermilk, ½ tsp salt and ¼ tsp black pepper. Add the chopped broccoli, carrot, and shallots and toss to combine. Garnish with chopped parsley and sunflower seeds.

Place the chicken on the rack and bake for 20 minutes. Flip and continue baking until crispy and cooked through, another 20–25 minutes.

To serve, arrange the chicken and broccoli salad on two plates and enjoy.