

Chicken with Tortilla Chip Coating

Chicken, drumsticks, thighs and wings

For 10 pieces of chicken

1 12 oz. bag of tortilla chips

1 medium onion

1 cup Rice Dream original

Preheat oven to 350

Wash chicken and place half the pieces in a wide bowl

Pour half a cup Rice Dream over chicken pieces, making sure wet

Open chip bag at top

On a flat surface , place chip bag on a dishcloth

With a rolling pin *crush the chips in the bag*

If you prefer to use a baggie for this, fine, just don't crush on a cutting board—too messy

Pour crushed chips on to a flat dinner plate

Coat chicken soaked pieces by rolling in the crushed chips

Place in a baking pan, skin side up

Do this until all pieces are in pan

If any extra crushed chips, sprinkle on top of chicken pieces

Add 1/3 cup water to bottom of pan

Add onion pieces where they fit

Bake in a 350 oven for 1 hour, checking occasionally to see if there is enough liquid—if not, add a little water at a time to sides of pan