

## Chicken Crusty



### Ingredients:

6 chicken fillets, trimmed  
4 slices of day-old white bread (not long-life bread)  
½ cup grated Parmigiano  
½ cup fresh parsley (or dried parsley)  
About 2 tablespoons butter

### Preparation:

With the thickest part sliced through, line an oven-proof pan with chicken, covering the bottom of the pan evenly, leaving no gaps. There is no need to grease the pan, the chicken cooks in its own juices.

*For the topping:* Place bread, torn into small pieces, in food processor and pulse until turned into soft breadcrumbs. Add Parmigiano and roughly chopped parsley, pulse until parsley is chopped small. Do not use too much parsley or the topping goes green. Drop in small knobs of butter and process. More butter may be needed later. The end result should be moistly clinging in tiny clumps, but still fluffy. Scatter the topping over the chicken, covering it evenly and fully to a depth of about 1 centimetre (1/2 inch). Bake in a moderate oven for approximately ½ hour or until topping is browned and chicken cooked.

Makes 4 servings

