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## *Food for the Soul*

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### **Imperial Chicken**

### **Main Dishes**

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3/4 C margarine, melted

2 cloves garlic, pressed,

or 1/2 t garlic powder

1 C fine dry bread crumbs

2/3 C grated parmesan cheese

1/4 C minced parsley

1 t salt

1/4 t pepper

8-10 chicken breast halves, skinned and deboned

2 T lemon juice

paprika to taste

### **Instructions**

In a small bowl, stir together melted margarine and garlic. In a second bowl, mix bread crumbs, cheese, parsley, salt and pepper. Dip chicken breasts in margarine and then coat with bread crumb mixture. Place chicken in a greased 9X13 baking dish. Sprinkle with lemon juice and paprika. Bake at 350 degrees for about 40 minutes. Makes 8-10 chicken breast halves.

*Hebrews 10:25 "Let us not give up meeting together, as some are in the habit of doing, but let us encourage one another and all the more as you see the Day approaching."*

--Jake Macon, age 15

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