

Oven-Baked Chicken

Why deep-fry? Bake juicy, tender chicken with a tasty seasoned coating. It's the start of a great meal.

Recipe by [Lillian Fowler](#) | Created on **Nov 20, 2021**

Ingredients

- 1 tablespoon butter or margarine
- 1 cup Original Bisquick® mix
- 1 ½ teaspoons paprika
- 1 ¼ teaspoons salt
- ¼ teaspoon pepper
- 1 (3 to 3 1/2 pound) cut-up whole chicken

Directions

- Heat oven to 425 degrees F. Melt butter in rectangular baking dish, 13x9x2 inches, in oven.
- Stir together Bisquick, paprika, salt and pepper; coat chicken. Place skin sides down in dish (dish and butter should be hot).
- Bake 35 minutes; turn chicken. Bake about 15 minutes longer or until juice is no longer pink when centers of thickest pieces are cut.

Nutrition Facts

Serving: **5 servings** | Calories: **343.7 kcal** | Carbohydrates: **10.3 g** | Protein: **39.6 g** | Saturated fat: **4.9 g** | Cholesterol: **121 mg** | Sodium: **914.4 mg** | Fiber: **0.6 g** | Sugar: **0.4 g**

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