

BBQ Potato Chip Chicken

Ingredients:

12 - 16 chicken legs
2 cups crushed bbq potato chips
1/4 cup butter, melted



Directions:

Preheat your oven to 375 degrees.

Line a baking sheet with foil and spray with non-stick cooking spray. Set aside.

Crush enough bbq potato chips to make 2 cups.

Place the crushed chips on a plate or in a dish.

Pat dry your chicken.

Melt 1/4 cup of butter.

Take a piece of chicken and brush it with some of the melted butter.

Roll the chicken in the crushed bbq potato chips until coated.

Place coated chicken onto the prepared baking sheet.

Repeat until you have coated all of your chicken.

Bake in the oven for 40 - 50 minutes or until the chicken is thoroughly cooked.