



Baked Chicken Kiev

This non-traditional version is from [The Taste of Home Cookbook](#).

1/4 cup butter
1 Tbsp minced chives
1 garlic clove, minced
6 boneless skinless chicken breast halves
3/4 cup crushed cornflakes
2 Tbsp minced fresh parsley
1/2 tsp paprika
1/3 cup buttermilk

In a small bowl, combine the butter, chives and garlic. Shape into 3"x2" rectangle. Cover and freeze until firm (30 min). Flatten each chicken breast to about 1/4". Cut the butter into 6 strips. Place one strip in the center of each chicken breast. Fold the long sides over the butter, fold the ends up and secure with a toothpick. In a shallow dish, combine the cornflakes, parsley and paprika. Place buttermilk in another shallow dish. Dip the chicken into buttermilk, then coat with cornflake mixture. Place chicken seam side down in a greased 13"x9" baking pan. Bake uncovered at 425° for 35-40 minutes, until no longer pink. Remove toothpicks, and serve over cooked white rice if desired.