

Crunchy Parmesan Chicken

3 ½ to 4 lbs. chicken, cut into quarters
4 Tbsp. unsalted butter
½ cup freshly grated Pecorino Romano
½ cup all-purpose flour
1 ½ tsp. kosher salt
1 ½ tsp. dried herbes de Provence
1 ¼ tsp. sweet paprika
1/8 to ¼ tsp. Cayenne

Freshly ground black pepper

Heat the oven to 425 degrees. Rinse the chicken and pat it dry with paper towels. Cut away any excess fat and tuck the wings behind each breast.

Put the butter in a shallow baking pan. Put the pan into the oven while it's heating. When the butter is melted (about 10 minutes), remove the pan and set it on a heatproof surface or on a couple of potholders.

In a shallow medium bowl, combine the Pecorino Romano, flour, salt, herbes de Provence, paprika, cayenne and lots of freshly ground pepper. Dredge a piece of chicken, skin side down, in the melted butter first and then in the cheese mixture. Use your hands, pressing gently, to coat evenly. Turn the chicken skin-side up and push it into the side of the pan. Repeat with the remaining chicken pieces.

Bake, basting with the pan juices occasionally, until the chicken is well-browned and cooked through, 50 to 60 minutes.