



Herb Roasted Chicken

ingredients

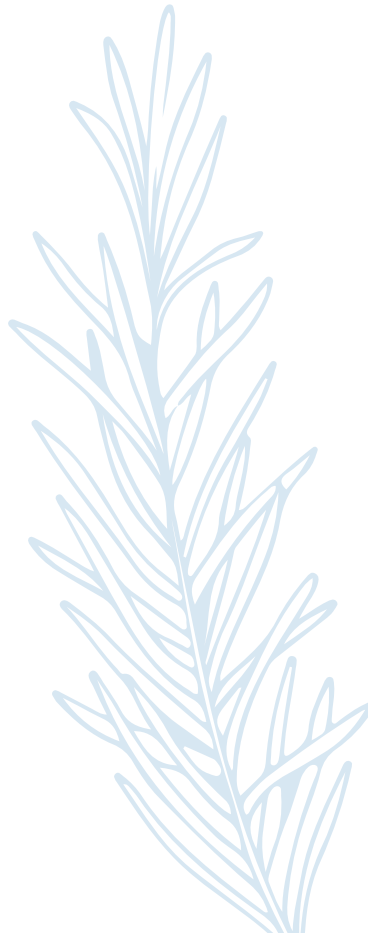
- 4 Chicken Breasts
- 1 ½ tbsp Herbs de Provence spice mix *
- 1 tbsp Olive Oil
- 1 tsp Salt
- ½ tsp Pepper

*Herbs de Provence

- 2 tbsp Rosemary (dried)
- 2 tbsp Thyme (dried)
- 2 tbsp Basil (dried)
- 2 tbsp Lavender Flowers (dried)
- 2 tbsp Parsley (dried)
- 1 tbsp Fennel Seed (dried)
- 1 tbsp Oregano (dried)
- 1 tbsp Tarragon (dried)

directions

1. Preheat oven to 400°F.
2. On baking sheet, toss chicken with oil and spices.
3. Bake for 20-30 minutes or until chicken reaches 165°F.
4. Let chicken rest for 10 minutes, then slice to top the salad if desired.
5. Season with salt and pepper, as desired.



Recipe crafted by Senior Executive Chef
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