Oven-Roasted Bone-In Chicken Breasts with Herbs





Instructions

- 1. Preheat oven to 425°F.
- 2. Rub chicken with olive oil and season with garlic powder, thyme, rosemary, salt, and pepper.
- 3. Place on a baking sheet lined with foil or parchment.
- 4. Roast for 35–45 minutes until internal temp reaches 165°F and skin is crispy.
- 5. Let rest 5 minutes before serving.

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