

# 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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