

Lemon Chicken Breasts

Adapted from Barefoot Contessa's - [How Easy is That](#)

Ingredients:

4 boneless chicken breasts, skin on (6 to 8 ounces each)

1 lemon

¼ cup good quality olive oil

⅓ cup dry white wine

3 tablespoons minced garlic

1 tablespoon grated lemon zest

2 teaspoons fresh oregano

1 teaspoon minced fresh thyme leaves

Kosher salt & freshly ground black pepper

Preparation:

Preheat the oven to 400 degrees.

In a small saucepan, warm the olive oil over low heat, and add the garlic and let it cook for 1 minute. Do not brown the garlic. Remove from heat, add the white wine, lemon zest, oregano, thyme and 1 teaspoon salt. Mix to combine and pour into a 9 x 13 baking dish.

Rinse and pat down the chicken breasts dry and place them skin side up in the baking dish. Drizzle additional olive oil on top and season with salt and pepper. Cut the lemon into wedges and scatter them in the dish.

Bake for 35 to 40 minutes, until the chicken skin has lightly browned and chicken is no longer pink. If chicken skin has not browned, place under the broiler for 3 to 5 minutes. Cover the pan tightly with aluminum foil and let it rest for 10 minutes before serving.

Recommend to serve with basmati rice and green beans and a spoonful of pan juices over the chicken.

Printed from [Mrs. Regueiro's Plate](#)