

Rosemary Roasted Chicken Breast

Ingredients:

- 2 Tbsp. Extra Virgin Olive Oil
- 2 Tbsp. fresh Rosemary, separated from stems, chopped
- 2 - 3.5 pound Chicken Breast
- 2 tsp. Sea Salt and Pepper, to taste

Directions:

1. Preheat oven to 325°F.
2. Brush olive oil over chicken breasts.
3. Sprinkle rosemary over chicken breasts.
4. Season with salt and pepper.
5. Place chicken in roasting pan. Cook for approximately 20- 25 minutes (done when meat thermometer reaches 170°F).
6. Occasionally baste chicken with juices in the pan (especially near the end).
7. Let rest for 5-10 minutes. Enjoy!!