

BAKED LEMON PEPPER CHICKEN

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Servings: Up to 3
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Cooking Time: 35 Minutes
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INGREDIENTS

- 1 package Farmer Focus Boneless Skinless Chicken Breasts

Marinade

- Zest & juice of 1 medium-large lemon
- ¼ cup extra virgin olive oil
- 2 cloves garlic, minced
- 2 teaspoons black pepper
- 2 teaspoons sea salt
- 2 teaspoons dried oregano
- ½ teaspoon dried thyme
- 1 tablespoon fresh parsley (or 1 teaspoon dried)



Developed By: Farmer Focus

DIRECTIONS

1. Mix marinade ingredients together well.
2. Remove wrap from Farmer Focus package and pour marinade over the chicken. Let the chicken rest in the marinade in the refrigerator for at least 30 minutes or up to 2 hours.
3. Preheat oven to 400 degrees and place the marinated chicken in a greased baking dish. Discard the remaining marinade.
4. Bake for 15-20 minutes or until chicken is cooked through and juices run clear. Fully cooked chicken should register 165 degrees Fahrenheit on a meat thermometer.
5. Once cooked, carefully cover with foil and let the chicken rest for about 10 minutes so the juices can redistribute throughout the meat before slicing and serving with your favorite sides.