

Roasted Chicken Breasts With Herbs

Ingredients:

- 4 bone-in chicken breasts, with skin
- 3 tablespoons butter
- 2 teaspoons fresh chopped rosemary (1 scant teaspoon dried rosemary)
- 2 teaspoon fresh chopped thyme (1 scant teaspoon dried leaf thyme)
- 2 teaspoons snipped chives, optional (1 scant teaspoon dried or freeze dried chives)
- Dash salt
- Dash pepper

Preparation:

Heat oven to 400°. Line a baking pan with foil and lightly grease.

Wash chicken and pat dry. Trim excess fat but leave skin on; arrange, skin side up, in the baking pan. Combine the butter with herbs, salt, and pepper until well blended. Put about 2 teaspoons of the mixture under the skin of each chicken breast. Use remaining mixture to baste the chicken while roasting.

Roast for 30 to 40 minutes, or until chicken is cooked through, brushing with the remaining butter and herb mixture once or twice.

Serves 4.