

# Garlic Butter Herbed Chicken

May 13th, 2025

**This recipe serves: 8**

Prep Time: 00:15

Cook Time: 00:45

This is an easy chicken dish with a lot of flavor. It works well as a side dish to ratatouille or as an easy chicken to serve with a side of rice. The time to table on this recipe is about 45 minutes, making it a great option for a busy night.

## Ingredients:

1/4 cup (1/2 stick) Unsalted Butter

1 Tablespoon Unsalted Butter

2 lbs Chicken Breasts, boneless and skinless

2 Cloves Garlic, minced

2 Tablespoons Fresh Parsley, finely chopped or 2 Teaspoons Dried Parsley

1 Tablespoon Fresh Sage, finely chopped or 1 Teaspoon Dried Sage

2 Teaspoons Fresh Rosemary, finely chopped or 2/3 Teaspoon Dried Rosemary

1 Teaspoon Fresh Thyme, finely chopped or 1/3 Teaspoon Dried Thyme

1/4 Teaspoon Sea Salt

1/4 Cup (4 ounces) Shredded Italian Cheese (Asiago, Parmesan, and Romano blend)

## Directions:

**Preheat the oven to 375° F.**

Add the Butter Stick to a small microwave-safe bowl

Microwave on high about 30 seconds, or until the butter is fully melted.

Add the Garlic, Herbs, and the Salt to the Melted Butter.

Mix well, until fully integrated.

Add 1 Tablespoon of Butter to a large oven dish. Smear it around to coat the bottom of the dish.

Lay out the Chicken in the large oven dish, in a single layer.

Carefully pour the Herbed Garlic Butter Compound across the Chicken, ensuring that all of the Chicken Breasts are coated with the Butter Sauce.

**Bake the Chicken uncovered for about 30 minutes.**

The internal temperature of the thickest part of the Chicken should reach 150° F.

Drain off some of the excess liquid, if necessary.

Cover the Chicken Breasts with the Cheese Mixture.

**Broil for an additional 4 minutes to melt the Cheese.**

Rest the Chicken for 10 minutes, then cut each Chicken Breast into 4 or 5 slices, cutting on the bias.

Serve.