

Lemon Chicken Breasts - Ina Garten

Makes 4 Servings

Preparation: 15 min, Cook Time: 35 min

Yield: 4 servings

Recipe: by Ina Garten from - Barefoot Contessa How Easy Is That? Page 120

Source: <https://www.foodnetwork.com/recipes/ina-garten/lemon-chicken-breasts-recipe-1923711>

Dinner doesn't get much easier than this. This is the reason I love Ina Garten's recipes. This chicken recipe is easy delicious, and you only need one pan. I give this recipe Five Forks!



1/4 cup good olive oil
3 tablespoons (9 cloves) garlic, minced
1/3 cup dry white wine
2 lemons, zested and juiced
1 1/2 teaspoons dried oregano

1 teaspoon fresh thyme leaves, minced
kosher salt and freshly ground black pepper
4 (6-8 ounce)s skin on, boneless, chicken breasts
1 lemon, cut into 8 wedges

1. Preheat the oven to 400 degrees F.
2. Warm the olive oil in a small saucepan over medium-low heat. Add the minced garlic and cook for 1 minute, stirring frequently, but do not allow the garlic to turn brown.
3. Remove the saucepan from the heat. Stir in the dry white wine, 1 tablespoon of grated lemon zest, lemon juice, dried oregano, minced fresh thyme, and 1 teaspoon of kosher salt. Pour the sauce mixture into a 9 by 12-inch baking dish.
4. Pat the chicken breasts dry with paper towels. Place them skin side up over the sauce in the baking dish. Brush the top of the chicken breasts lightly with olive oil. Sprinkle generously with salt and freshly ground black pepper. Cut a lemon into 8 wedges and tuck them among the chicken breasts in the baking dish.
5. Bake for 30 to 40 minutes, or until the chicken is fully cooked and the skin is lightly browned. If the chicken is not browned enough, place the baking dish under the broiler for 2 minutes to brown the skin. Remove the baking dish from the oven. Cover tightly with aluminum foil and let the chicken rest for 10 minutes.
6. Sprinkle the chicken with additional salt if desired, then serve hot with the pan juices.