



## Herb Baked Chicken

- **Servings:** 4
- **Prep Time:** 10 minutes
- **Marinate:** 2 hours
- **Cook Time:** 45-60 minutes
- **Difficulty:** easy

BY ANGELA REDDING



I'm sharing recipes that I've tested and found to be delicious and worthy of making. This recipe is not quick but worth the wait.

### Ingredients

- 4 to 8 pieces of chicken – (breasts, thighs, or wings)
- 1 cup chicken stock (white or red wine may be substituted)
- 2 Tbsp olive oil and 2 Tbsp melted butter
- 2 Cloves Garlic, Crushed
- 1 Tbsp Lemon Juice
- 1 tsp dried Parsley
- 1/4 tsp dried Thyme
- 1/2 tsp dried Basil
- 1/2 Teaspoon Salt
- 1/4 Teaspoon Pepper

## Directions

1. Preheat oven to 400 degrees.
2. Place all ingredients into a large ziplock bag to coat and marinate the chicken.
3. Refrigerate for at least 2 hours or up to 24\*.
4. Place the chicken pieces in a large baking dish after removing them from the refrigerator. All remaining marinade should be discarded.
5. Bake (uncovered) for 30 minutes at 400 degrees then bake for 20 minutes at 350 degrees until chicken juices run clear (45-60 minutes for chicken pieces, or 20-30 minutes for chicken breasts).
6. Allow the chicken to rest for 5 minutes before serving.

## NOTE

\*If time is of the essence, you should marinate the chicken for at least 30 minutes. Do not marinate for more than 24 hours to avoid mushy chicken.

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