

## Baked Split Chicken Breast

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*allrecipes.com*

SERVES 2

### INGREDIENTS

- 2 large bone-in chicken breast halves with skin
- 1/4 cup extra-virgin olive oil
- 1/2 teaspoon garlic, minced
- 1/2 teaspoon coarse sea salt
- 1/2 teaspoon cracked black pepper
- 1/4 teaspoon dried rosemary
- 1/4 teaspoon dried basil

### PREPARATION

1. Rub chicken breasts with olive oil and garlic; sprinkle with salt, black pepper, rosemary, and basil. Arrange chicken in a large baking dish and refrigerate at least 45 minutes.
2. Preheat oven to 375 degrees F (190 degrees C).
3. Bake in preheated oven until chicken meat is no longer pink at the bone and the juices run clear, 45 to 60 minutes. An instant-read thermometer inserted in the thickest part of the breast meat should read 165 degrees F (75 degrees C).