



# Roasted Chicken with a Spicy Italian Tomato Crust



**YIELD: 6 servings**

## INGREDIENTS

## MEASUREMENTS

INGREDIENTS	MEASUREMENTS
<b>Butter Mixture</b>	
Butter, room temperature	4 Tbsp
SupHerb Farms Fresh Frozen Basil	1 Tbsp
SupHerb Farms Fresh Frozen Garlic Minced	1 Tbsp
Lemon peel, freshly grated	1 Tbsp
<b>Chicken</b>	
Olive oil	3 Tbsp
Chicken breasts, boneless/skin on	6
SupHerb Farms Fresh Frozen Tuscan Tomato Vinaigrette Paste	6 Tbsp
Salt and pepper	To taste

## BUTTER MIXTURE PREPARATION

1. Preheat oven to 350°.
2. Mix butter, SupHerb Farms Fresh Frozen Basil, SupHerb Farms Fresh Frozen Garlic Minced and lemon peel in a large mixing bowl. Set aside.

## CHICKEN PREPARATION

1. Make a small pocket under the chicken skin. Insert 1 tablespoon of the butter mixture under the skin and spread it using your fingers.
2. Heat olive oil on medium in a large skillet. Cook the chicken, skin side down, for 5 – 7 minutes or until the chicken is golden brown.
3. Flip the chicken over and bake the chicken in a baking dish uncovered for 25 minutes.
4. Remove chicken from the oven. Spread the SupHerb Farms Fresh Frozen Tuscan Tomato Vinaigrette Paste over the skin of each breast. Bake the chicken for an additional 10 minutes.
5. Salt and pepper to taste.

Note: Chicken can be stuffed with butter mixture one day in advance.

## TO SERVE

Serve immediately.