



Tuscan Roasted Chicken Topped with Tomato Bruschetta



YIELD: 6 servings

| INGREDIENTS | MEASUREMENTS |
|---------------------------------------------|--------------|
| Tuscan Roasted Chicken | |
| Free range airline chicken breast, skin on | 6 each |
| Butter, room temperature | 4 Tbsp |
| SupHerb Farms Fresh Frozen Basil | 2 Tbsp |
| SupHerb Farms Fresh Frozen Garlic, diced | 2 tsp |
| SupHerb Farms Fresh Frozen Rosemary | 2 tsp |
| SupHerb Farms Fresh Frozen Oregano | 2 tsp |
| Salt and pepper | To taste |
| Oil | 2 Tbsp |
| Tomato Bruschetta | |
| SupHerb Farms Fresh Frozen Bruschetta Blend | 1 – 8oz bag |
| Olive oil | ¼ cup |
| Balsamic vinegar | 2 Tbsp |
| Salt and pepper | To taste |

CHICKEN PREPARATION

1. Preheat oven to 350°.
2. Remove the breast bone from the chicken. Wash and pat dry. Set aside.
3. Blend butter, SupHerb Farms Fresh Frozen Basil, Garlic, Rosemary and Oregano in a mixing bowl. Mix well.
4. Place 1 ½ Tbsp of herb butter mixture under the chicken skin and spread evenly under the skin.
5. Salt and pepper chicken well.
6. Heat 2 Tbsp of oil in a sauté pan on medium-high. Cook the chicken, skin side down, for 5 to 7 minutes until skin is golden brown.
7. Transfer sauté pan with chicken to the preheated oven for 25 minutes or until cooked.

TOMATO BRUSCHETTA PREPARATION

1. Add SupHerb Farms Fresh Frozen Bruschetta Blend, olive oil and balsamic vinegar to a mixing bowl. Season with salt and pepper. Mix well.
2. Set aside at room temperature for 30 minutes, so flavors marry.

TO SERVE

Place chicken in center of the plate and top with 2 Tbsp of bruschetta.