

By Erica Perez



Rated 3.3 stars by 8 users

SERVINGS

4

This easy but elegant chicken dinner utilizes our aromatic Herbes de Provence, a mix of marjoram, savory, thyme, tarragon, basil, chervil, rosemary, fennel seed and lavender. We love using the pan juices to create a savory sauce that builds up the layers of flavor. Serve with roasted potatoes or a crusty baguette to help sop up the pan gravy.

Adapted from Baked Bree.

INGREDIENTS

3 tablespoons honey

4 tablespoons melted butter

1 tablespoon Oaktown Spice Shop Herbes de Provence

2 teaspoons French grey sea salt

ground white pepper, to taste

4 split chicken breasts with skin

1 cup dry white wine

1 tablespoon arrowroot starch

1/2 cup chicken stock

DIRECTIONS

Preheat oven to 425. Mix honey and melted butter together and add Herbes de Provence, salt, and pepper.

Place the chicken in a cast-iron skillet or baking dish. Pour the honey butter mixture over the chicken and toss to cover. Add the wine.

Bake for about 45 minutes, covering with foil if it starts to burn. Once fully cooked, remove from oven and place on a plate to rest, reserving the liquid from the pan.

In a small saucepan, simmer the reserved liquid for three minutes. In a separate bowl, whisk arrowroot starch and chicken stock together and pour into the simmering liquid. Whisk until thickened.

Serve chicken with your pan gravy and favorite sides.