Garlic Roast Chicken with Rosemary and Lemon

Total Time: 30 min | Prep: 5 min | Cook: 25 min | Yield: 4 servings

Ingredients

- 2 1/2 pounds boneless, skinless chicken breasts, cut into large chunks
- 6 cloves garlic, crushed
- 3 tablespoons fresh rosemary leaves stripped from stems
- 3 tablespoons extra-virgin olive oil, eyeball it
- 1 lemon, zested and juiced
- 1 tablespoon grill seasoning blend (recommended: Montreal Seasoning) or, coarse salt and black pepper
- 1/2 cup dry white wine or chicken broth

Directions

1. Preheat oven to 450 degrees F.
2. Arrange chicken in a baking dish, 9 by 13-inch. Add garlic, rosemary, extra-virgin olive oil, lemon zest and grill seasoning or salt and pepper to the dish.
3. Toss and coat the chicken with all ingredients, then place in oven.
4. Roast 20 minutes.
5. Add wine and lemon juice to the dish and combine with pan juices.
6. Return to oven and turn oven off.
7. Let stand 5 minutes longer then remove chicken from the oven.
8. Place baking dish on trivet and serve, spooning pan juices over the chicken pieces.

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